

OMBRONETA

About our Wines

CASALI DI BIBBIANO


BIBBIANO



RENA 2021

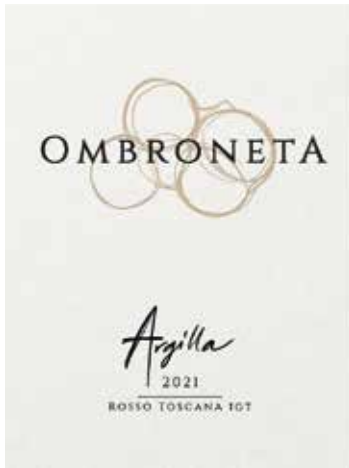
The 2021 Rena, a vibrant Sangiovese, boasts a deep ruby red hue with violet reflections, capturing the essence of its youthful vitality. Its aroma offers a medley of ripe red fruits, primarily cherries and plums, while subtle lavender highlights underscore Sangiovese's grace. On the palate, it showcases a harmonious flavor profile, balanced tannins, and an alluring bouquet—making it a versatile and delightful companion for any dining occasion.

Wine Profile

Grape Varieties :	100% Sangiovese.
Aging :	18 months in stainless steel.
Color :	Ruby Red.
Bouquet :	An enchanting blend of ripe red fruits, with an emphasis on blackberries and yellow peaches, enveloped in a graceful aura of Sangiovese elegance.
Flavor:	On the palate, it delights with a harmonious fusion of vibrant red fruit notes and a refreshing liveliness and tannic frame that is both gritty and balanced, transmitting the youthful character of the wine without excesses.
Food :	A versatile companion, pairing beautifully with a wide range of dishes, from classic Italian pasta to grilled meats and savory cheeses.
Shelf life :	25 years.

Other Information:

Denomination :	Rosso Toscana IGT.
Variety :	100% Sangiovese.
Altitude :	230m.
Training system :	Unilateral spurred cordon.
Density :	5500 vines/ha.
Age of the vines :	28 years.
Yield :	40 tons/ha.
Soil :	Clay-sandy with an important presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of september.
Elévage :	Aged only in stainless steel
Production :	6,465 bottles (750 ml).
Alcohol :	13%
Serving temperature :	16-18° C
Vinification :	Daily pumping over, delestage in some cases and shorter aerating and cap wetting close to the end of the fermentation . 27-day maceration. The pressing is delicate and the last part of the pressed product is separated.



ARGILLA 2021

The 2021 Argilla is a fantastic blend of Cabernet and Merlot, combining the bold and robust notes of blackberries from Cabernet with the smooth, inviting character of plums from Merlot. This blend offers a harmonious taste experience that has gained popularity among wine enthusiasts who appreciate the perfect balance between these two classic varieties.

Wine Profile

Grape Varieties :	50% Cabernet, 50% Merlot.
Aging :	18 months in stainless steel.
Color :	Rich Crimson.
Bouquet :	A captivating medley of ripe red fruits and subtle earthy undertones, with a hint of warm spices and a funny minty aftertaste.
Flavor:	A tasty mixtape of dark cherries, black currants, a bit of cedar, and a dash of coffee grains, creating a unique and delicious flavor blend.
Food :	Equally at ease with sizzling barbecues, rustic Italian cuisine, or simply shared among good company on a leisurely evening.
Shelf life :	25 years.

Other Information:

Denomination :	Rosso Toscana IGT.
Variety :	Cabernet Sauvignon, Merlot.
Altitude :	200m.
Training system :	unilateral spurred cordon .
Density :	5500 vines/ha.
Age of the vines :	24 years.
Yield :	40 tons/ha.
Soil :	Clay-sandy with an important presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of september.
Eléage :	Aged only in stainless steel.
Production :	6,585 bottles (750 ml).
Alcohol :	13%
Serving temperature :	16-18° C
Vinification :	Daily pumping over, delestage in some cases and shorter aerating and cap wetting close to the end of the fermentation 27-day maceration. The pressing is delicate and the last part of the pressed product is separated.

OMBRONETA



Corallo
VINO ROSATO TOSCANA IGT

Corallo 2023

Son of a very complex harvest, we projected it to accompany moments when souls become lighter, Corallo is the first Ombroneta's novelties.

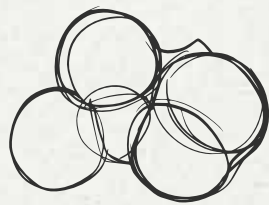
It's a fresh, crunchy, easy to drink wine, magnetic and gracious.

Wine Profile

Grape Varieties :	33% Sangiovese, 33% Merlot, 33% Cabernet Sauvignon
Aging :	8 months in stainless steel vat.
Color :	Electric peach pink, very clear and bright
Bouquet :	An enchanting blend of ripe red fruits, with an emphasis on blackberries and yellow peaches, enveloped in a graceful aura of Sangiovese elegance.
Food :	Beautifully with a light aperitif, white meat or meat pasta.
Shelf life :	10 years.

Other Information:

Denomination :	IGT Toscana Rosato
Variety :	33% Sangiovese, 33% Merlot, 33% Cabernet Sauvignon
Altitude :	230m.
Training system :	Unilateral spurred cordon.
Density :	4500 vines/ha.
Age of the vines :	28 years.
Soil :	Clay-sandy with presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of august.
Production :	2000 bottles (750 ml)
Alcohol :	13%
Serving temperature :	12° C - 53°F
Vinification :	The grape has been destammed and pressed directly without any skin contact. In the following 18 hours the fresh juice has been clarified by a cold static clarification, once separated from the heavier lees has been moved in the fermentation container. The juice has fermented for 23 days.



CASALI DI BIBBIANO

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BIBBIANO



LUMINOSO 2018

The Luminoso 2018 exhibits a characteristic soft ruby hue, a hallmark of its Sangiovese composition. Its taut and vibrant nose presents an array of wild strawberry and ripe blackberry notes, complemented by delicate floral hints of violet and iris, inviting you to indulge. On the palate, the wine reveals its sharp, fresh, and snappy character, showcasing remarkable elegance.

Wine Profile

Grape Varieties :	100% Sangiovese.
Aging :	12 months in Tonneaux followed by a further 12 months in cask
Color :	Ruby Red, bright, clear.
Bouquet :	Taut and vibrant, wild strawberry and ripe blackberry, delicate floral touches of violet and iris unfold.
Food :	Paired well for a main course, red meats, and hard cheese.
Shelf life :	25 years.

Other Information:

Denomination :	Rosso Toscana IGT.
Variety :	100% Sangiovese.
Altitude :	230m.
Training system :	Unilateral spurred cordon.
Density :	5500 vines/ha.
Age of the vines :	28 years.
Yield :	40 tons/ha.
Soil :	clay-sandy with an important presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of september.
Elévage :	24 months in Wood.
Production :	10,000 bottles (750 ml).
Alcohol :	13%
Serving temperature :	16-18° C
Vinification :	The initial long pumping overs are followed by shorter airings. 32-day maceration. The pressing is delicate and the last part of the pressed is separated.



LUMINOSO 2019

On the palate, the Casalone 2019 reveals a round, soft, and embracing profile, with no sharp edges. Its slender and easy-going taste unfolds gracefully with a refreshing and delicate sensation, accompanied by soft tannins that invite you to indulge. This wine's intimate character makes it perfect for immediate enjoyment, offering great pleasure. Yet, it also boasts ample structure and acidity, promising further satisfaction to those with the patience to savor it in the years to come. Adorned with a radiant ruby-red hue.

Wine Profile

Grape Varieties :	100% Sangiovese.
Aging :	14 months in Wood.
Color :	Ruby red with subtle violet reflections.
Bouquet :	Fresh Fruit, blackberries, and yellow peaches. Inviting to most pallets.
Flavor :	Tasty and fragrant, the tannic frame is gritty and balanced, transmitting the youthful character of the wine without excesses
Food :	Perfect to accompany any type of meal.
Shelf life :	25 years.

Other Information:

Denomination :	Rosso Toscana IGT.
Variety :	100% Sangiovese.
Altitude :	230m.
Training system :	Unilateral spurred cordon.
Density :	5500 vines/ha.
Age of the vines :	28 years.
Yield :	40 tons/ha.
Soil :	clay-sandy with an important presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of september.
Elévage :	14 months in Wood.
Production :	10,000 bottles (750 ml).
Alcohol :	13%
Serving temperature :	16-18° C
Vinification :	The initial long pumping overs are followed by shorter airings. 28-day maceration. The pressing is delicate and the last part of the pressed is separated.



CASALONE 2019

The Casalone 2019 boasts a typical ruby red color, still embodying the spring of its life, complemented by lazy violet reflections. Its inviting nose reveals a fresh fruit bouquet, dominated by blackberries and yellow peaches. On the palate, the wine delights with its freshness, tastiness, and fragrant essence, while the gritty and balanced tannic frame perfectly embodies its youthful character without excesses. A versatile choice, Luminoso 2019 is an ideal companion for any meal.

Wine Profile

Grape Varieties :	50% Cabernet 50% Merlot.
Aging :	18 months in Wood.
Color :	Ruby Red.
Bouquet :	Austere, delicate hints of fresh berries, and a subdued varietal floral vein with a decisive spicy and undergrowth note.
Flavor :	Round, soft and enveloping, without harshness. Slender and casual and softly tannic.
Food :	Pairing well with hard cheeses, pasta dishes, and any type of meat.
Shelf life :	20 years.

Other Information:

Denomination :	Rosso Toscana IGT.
Variety :	50% Cabernet 50% Merlot.
Altitude :	200m.
Training system :	Unilateral spurred cordon.
Density :	5500 vines/ha.
Age of the vines :	28 years.
Yield :	40 tons/ha.
Soil :	Clay-sandy with an important presence of calcareous sediments and rocks of alluvial origin.
Harvest :	Manually in 15kg boxes in the last week of september.
Elévage :	18 months in Wood.
Production :	10,200 bottles (750 ml).
Alcohol :	14%
Serving temperature :	16-18° C
Vinification :	Total de-stemming and partial crushing, alcoholic fermentation not induced, but carried out by the indigenous population of yeasts. The initial long pumping overs are followed by shorter airings. 26-day maceration. The pressing is delicate and the last part of the pressed product is separated.