

OMBRONETA

*Wines*



## RENA 2022

Rosso Toscana IGT



Is a pure Sangiovese. Light ruby in color, with aromas of sage, iris, and wild strawberry, it's Aged 24 months in stainless steel. It's elegant and energetic on the palate, with fine tannins and a juicy, food-loving finish.

### Wine Profile

**Climatic vintage:** The vintage 2022 was a low raining year with high temperatures and low quantity production. This led to high quality grapes, also from a health point of view.

**Vineyards:** Pianello, Cavalli and Celata.

**Soils:** Fully sedimentary soil with pliocenic origin. The percentage of clay and silt is higher on the upper side, more sandy as the slope goes down.

**Variety:** 100% Sangiovese.

**Training system:** Unilateral spurred cordon.

**Average age of the vines:** 30 years old.

**Harvest:** Manual picking.

**Vinification:** The grapes are destemmed and gently crushed, with fermentation in stainless steel tanks. The intensity of extraction—through pump-overs and délestage—is adjusted based on the kinetics of fermentation and the unique characteristics of each individual batch. Maceration typically lasts between two to three weeks.

**Aging:** 24 months in a stainless steel tank.

**Bottling date:** December 2024.

**Alcohol:** 14,5%

**Tasting Notes:** The wine displays the characteristic transparency of Sangiovese, with a light ruby-red hue and a pale rim. On the nose, it's elegant, graceful, and inviting—opening with a balsamic hint of sage, followed by a wild, sweet touch of iris and strawberry. These aromas foreshadow a wine with a distinctly delicate and feminine profile. On the palate, it's vibrant and refined, with a magnetic charm. The tannins are velvety, making it highly food-friendly, while its juicy fruit core adds both depth and freshness. The overall impression is one of poise, complexity, and quiet elegance.

**Altitude** 180 m.

**Yield:** 4 tons/ha.

**Serving temperature:** 16° - 18° C



## ARGILLA 2022

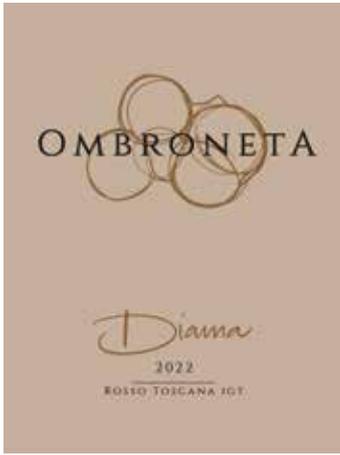
Rosso Toscana IGT



Is a bold IGT Toscana Rosso blending Cabernet Sauvignon and Merlot from clay-rich hillsides. Aged 24 months in steel, it opens with Cabernet's menthol and forest notes, then gives way to Merlot's plush, vibrant core. Deep ruby in color, structured yet drinkable.

### Wine Profile

Climatic vintage:	The vintage 2022 was a low raining year with high temperatures and low quantity production. This led to high quality grapes, also from a health point of view.
Vineyards:	Cavalli, Calendula and Girasole.
Soils:	Fully sedimentary soil with pliocenic origin. The percentage of clay and silt is higher on the upper side, more sandy as the slope goes down.
Variety:	Merlot and Cabernet Sauvignon.
Training system:	Unilateral spurred cordon.
Average age of the vines:	30 years old.
Harvest:	Manual picking.
Vinification:	The grapes are destemmed and gently crushed and the fermentation is carried out in stainless steel tanks. The intensity of extraction—through pump-overs and délestage—is tailored to the fermentation kinetics and the unique characteristics of each individual batch. Maceration lasts between two and three weeks.
Aging:	24 months in a stainless steel tank.
Bottling date:	Dicembre 2024.
Alcohol:	14%
Tasting Notes:	The deep ruby color—almost blood red—immediately reveals the Bordeaux-inspired DNA of this blend. On the nose, that impression is confirmed: the varietal character of Cabernet Sauvignon takes the lead, with bold notes of menthol, eucalyptus, yellow pepper, and forest floor. It's an intense, energetic aromatic profile that signals a wine of real depth and structure. While Cabernet defines the bouquet, it's the Merlot that shines on the palate—bringing roundness, softness, and a vertical elegance to the wine's texture. Argilla 2022 was born from a dry, warm vintage, yet it manages to express remarkable complexity, freshness, and tension, delivering both substance and drinkability in equal measure.
Altitude	180 m.
Yield:	4 tons/ha.
Serving temperature:	16° - 18° C



## Diama 2022

Rosso Toscana IGT



Elegant and expressive, Diama 2022 is a blend of 90% Sangiovese and 10% Merlot that captures the essence of Ombroneta's hillside terroir. Aged for 24 months in French tonneaux, it balances the vibrancy and acidity of Sangiovese with the soft richness of Merlot. Aromas of ripe plums, red berries, and warm spices lead into a wine of refined structure, bright freshness, and long aromatic persistence. A versatile, food-loving red.

### Wine Profile

Climatic vintage:	The vintage 2022 was a low raining year with high temperatures and low quantity production. This led to high quality grapes, also from a health point of view.
Vineyards:	Celata and Calendula.
Soils:	Clay-sandy with calcareous sediments and alluvial rock.
Variety:	Sangiovese 90% and Merlot 10%.
Training system:	Unilateral spurred cordon.
Average age of the vines:	30 years old.
Harvest:	Manual picking.
Vinification:	The grapes are destemmed and gently crushed and the fermentation is carried out in stainless steel tanks. Daily pump-overs are carried out throughout fermentation, with délestage applied selectively. Toward the end of fermentation, shorter aerations and gentle cap wettings are used. Maceration last from 1 to 2 weeks. Pressing is done delicately, with the final fraction of the press wine carefully separated to maintain purity and balance.
Aging:	24 months in French tonneaux.
Bottling date:	December 2024.
Alcohol:	14,5 %.
Tasting Notes:	It opens with aromas of ripe plum, red berries, and warm spice, leading to a vibrant palate where juicy cherry and raspberry mingle with notes of tobacco, dried herbs, and a hint of cedar. Bright acidity and fine tannins give it lift and length, while the Merlot lends a soft, rounded finish. Elegant yet approachable, it pairs effortlessly with pasta, grilled meats, and aged cheeses. Intense garnet with bright ruby and violet edges.
Altitude	170–180 m.
Yield:	4 tons/ha.
Serving temperature:	16° - 18° C



## Ovia 2022

Toscana Merlot IGT



Crafted from 100% Merlot grown on clay-limestone soils at Ombroneta, Ovia 2022 is an expressive, small-lot wine that combines softness with structure. Aged for 24 months in French tonneaux, it delivers a deeply layered palate—ripe black cherry, dark plum, and a subtle spice—all wrapped in a round, velvety mouthfeel. Elegant yet powerful, this is a wine built for rich pairings and memorable occasions.

### Wine Profile

Climatic vintage:	The vintage 2022 was a low raining year with high temperatures and low quantity production. This led to high quality grapes, also from a health point of view.
Vineyards:	Calendula and Cavalli.
Soils:	Clay-sandy with calcareous sediments and alluvial rocks.
Variety:	100% Merlot.
Training system:	Unilateral spurred cordon.
Average age of the vines:	30 years old.
Harvest:	Manual picking.
Vinification:	The grapes are destemmed and gently crushed and the fermentation is carried out in stainless steel tanks. Daily pumping over, delestage in some cases and shorter aerating and cap wetting, close to the end of the fermentation. The maceration last from 1 to 2 weeks. The pressing is delicate and the last part of the pressed product is separated.
Aging:	24 months in French tonneaux.
Bottling date:	December 2024.
Alcohol:	14 %
Tasting Notes:	On the nose it offers aromas of black cherry, plum, and blackberry with subtle spice and cedar. The palate is round and velvety, with soft, integrated tannins and a long, elegant finish. Bold yet refined, it pairs beautifully with grilled meats, rich pastas, and aged cheeses. Deep violet with garnet hues.
Altitude	170 m.
Yield:	4 tons/ha.
Serving temperature:	16°–18°C



## Corallo 2024

Toscana Rosato IGT



Bright, expressive, and unmistakably vibrant, Corallo 2024 shines in the glass with a luminous, almost fluorescent pink hue. On the nose, it bursts with notes of green apple and yellow peach, layered with a subtle balsamic hint reminiscent of maritime pine resin. The palate delivers on that promise — fresh, crisp, and elegant. A lively sip opens with coastal salinity and a rounded texture, finishing with a tart, fruit-forward lift evoking wild strawberries and blueberries. Complex yet refreshing, Corallo is summer bottled.

### Wine Profile

Climatic vintage:	The vintage 2024 had a really rainy year with complication at the end of the season due to late rains. This led to a good quantity of grapes producing quality fresh wines with an higher acidity.
Vineyards:	Celata and Pianello.
Soils:	Fully sedimentary with pliocenic origin. The percentage of clay and silt is higher on The upper side, more sandy as the slope goes down.
Variety:	100% Sangiovese.
Training system:	Unilateral spurred cordon.
Average age of the vines:	30 years old.
Harvest:	Manual picking.
Vinification:	The Corallo is vinified through a Salasso. The grapes are destemmed and gently crushed, they are placed in a steel tank and the juice is pumped out in a different tank. The must is then cold settled and fermented.
Aging:	8 months in a stainless steel tank.
Bottling date:	April 2025.
Alcohol:	13 %
Tasting Notes:	Bright and zesty with notes of green apple, yellow peach, and a hint of pine resin. The palate is crisp and saline, finishing with wild strawberry and blueberry. Refreshing, vibrant, and elegantly. complex. Pink Cherry.
Altitude	230m.
Yield:	4 tons/ha.
Serving temperature:	12° C



## RENA 2021

Rosso Toscana IGT



The 2021 Rena, a vibrant Sangiovese, boasts a light 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

Climatic vintage:	The vintage 2021 had a cold and rainy winter, that led to a longer vegetative delay, that continued up until harvest. This year had a delayed harvest compared to the average, but the quality of the production has been really high thanks to the good agricultural practices.
Vineyards:	Pianello, Cavalli and Celata.
Soils:	Fully sedimentary soil with pliocenic origin. The percentage of clay and silt is higher on the upper side, more sandy as the slope goes down.
Variety:	100% Sangiovese.
Training system:	Unilateral spurred cordon.
Average age of the vines:	30 years old.
Harvest:	Manual picking.
Vinification:	The grapes are destemmed and slightly crushed. Fermentation is carried out in stainless steel tanks. Daily pumping over, delestage in some cases and shorter aerating and cap wetting close to the end of the fermentation. The maceration last between 1 and 2 weeks. The pressing is delicate and the last part of the pressed product is separated.
Aging:	28 months in a stainless steel tank.
Bottling date:	January 2024.
Alcohol:	14 %
Tasting Notes:	The wine presents the usual transparency of the Sangiovese, it's light ruby red with a pale nail. The smell is elegant, gracious and attractive. It shows first a balsamic note of sage, a wild sweet side arriving right after with iris flower and strawberry anticipating a wine with a very female and delicate silhouette. The mouth vibrates, is elegant and magnetic. It shows a velvet tannicity that makes this wine very gastronomical, has a nice fruitiness and juiciness, and has profundity and elegance. Bright ruby red.
Altitude	180 m.
Yield:	4 tons/ha.
Serving temperature:	16° - 18° C



## ARGILLA 2021

Rosso Toscana IGT



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 varietals.

### Wine Profile

**Climatic vintage:** Vintage with a cold and rainy winter, that led to a longer vegetative delay, that continued up until harvest. This year had a delayed harvest compared to the average, but the quality of the production has been really high thanks to the good agricultural practices.

**Vineyards:** Girasole, Calendula and Cavalli.

**Soils:** Fully sedimentary soil with pliocenic origin. The percentage of clay and silt is higher on the upper side, more sandy as the slope goes down.

**Variety:** Cabernet Sauvignon and Merlot.

**Training system:** Unilateral spurred cordon.

**Average age of the vines:** 30 years old.

**Harvest:** Manual picking.

**Vinification:** The grape get destammed and softly crushed, the fermentation take place in stainless steel tank, spontaneously. The intensity of the extractions, pumping over and delestages depending on the cynetic of the fermentations and the characteristics of each single batch. The macerations goes from 2 to 3 weeks.

**Aging:** 28 months in a stainless steel tank.

**Bottling date:** January 2024.

**Alcohol:** 14 %

**Tasting Notes:** The dark ruby color, almost blood red, testifies to the Bordeaux DNA of the blend from the first glance. The scent seals the impressions suggested by the eye, it is dominated by the varietal character of the cabernet sauvignon, with menthol tones, eucalyptus, yellow pepper and undergrowth. It is an explosive and vigorous scent that makes it clear to those who taste that they are in front of a wine of substance and tension. If the nose is guided by the cabernet sauvignon, in the mouth it is the merlot that emerges, with roundness, sweetness, and verticality. Dark ruby.

**Altitude** 170 m.

**Yield:** 4 tons/ha.

**Serving temperature:** 16 - 18° C



OMBRONETA SANGIOVESE  
**RENA 2022**



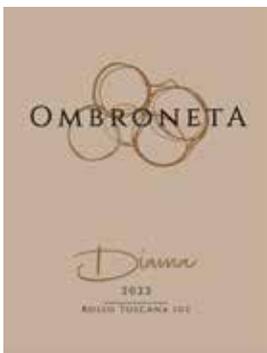
"Earthy and mineral-driven, with crunchy berries, spices and crushed stones on the nose. Medium-bodied, focused and fresh, offering firm yet well-integrated tannins and a lingering mineral feel. Drink or hold." - **James Suckling**



OMBRONETA TOSCANA  
**ARGILLA 2022**



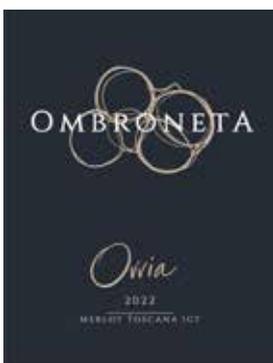
"Aromas of blackberries, currants, cloves, bay leaves and a touch of wet asphalt. Medium- to full- bodied, firm and lightly chewy, with juicy fruit and a savory finish of crushed stones. Drink or hold." - **James Suckling**



OMBRONETA TOSCANA  
**DIAMA 2022**



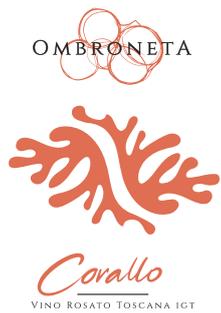
"Perfumed and savory, showing aromas of dark berries, spices, herbs and wet stones. Medium- to full-bodied, compact and tense, with a long, lightly chewy finish that stays vivid and controlled. Drink or hold. - **James Suckling**



OMBRONETA MERLOT  
**OUVIA 2022**



"Rich and dark-fruited, with aromas of blackberries, blueberries, black olives, cedar and a hint of graphite. Medium- to full-bodied, firm and compact, driven by a structured core and impressive mineral length. 100% merlot. Drink or hold." - **James Suckling**



OMBRONETA TOSCANA  
**CORALLO 2024**



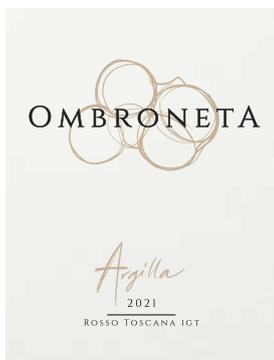
"This fruity rosé has aromas of cherries, raspberry pie and grenadine. It's rich and juicy with a full body and a tasty finish. Drink now." - **James Suckling**



OMBRONETA SANGIOVESE  
**TOSCANA RENA 2021**



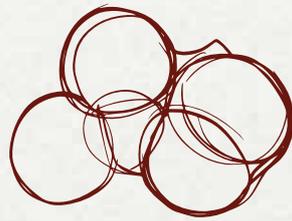
"Ripe cherries, raspberries, peach skin and hints of crushed stones and spices on the nose. It's fresh and racy with a firm, lightly chalky texture to its tannins and a medium to full body. Earthy, minerally aftertaste. Drink or hold." - **James Suckling**



OMBRONETA TOSCANA  
**ARGILLA 2021**



"This red offers aromas of spiced cedar, ground cloves and chocolate, with ripe dark fruit character. It's firm and structured, with a medium to full body and lightly coarse, sandy tannins." - **James Suckling**



OMBRONETA

*About our Wines*

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