

OMBRONETA







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.

Elèvage: Aged only in stainless steel

Production: 6,465 bottles (750 ml).

Alcohol: 14%

Serving temperature: 16-18° C

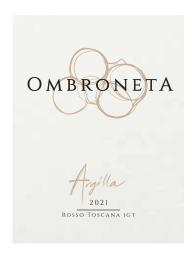
Vinification: Daily pumping over, delestage in some cases and shorter aerating and

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

OMBRONETA

Wine List





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 varietals.

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 coffe 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.

Elèvage: Aged only in stainless steel.

Production: 6,585 bottles (750 ml).

Alcohol: 14%

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

OMBRONETA





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 separed from the heavier lees has been moved in the fermentation container. The juice has

fermented for 23 days.



Casali di Bibbiano

Wine List





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.

> 12 months in Tonneaux followed by a further 12 months in cask Aging:

Ruby Red, bright, clear. Color:

Taut and vibrant, wild strawberry and ripe blackberry, delicate floral Bouquet:

touches of violet and iris unfold.

Paired well for a main course, red meats, and hard cheese. Food:

Shelf life: 25 years.

Other Information:

Rosso Toscana IGT. Denomination: Variety: 100% Sangiovese.

> Altitude: 230m.

Training system: Unilateral spurred cordon.

> Density: 5500 vines/ha.

Age of the vines: 28 years.

Yield: 40 tons/ha.

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.

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







LUMINOSO 2019

On the palate, the Luminoso 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:

Rosso Toscana IGT. Denomination:

Variety: 100% Sangiovese.

Altitude: 230m.

Training system: Unilateral spurred cordon.

> 5500 vines/ha. Density:

Age of the vines: 28 years.

> Yield: 40 tons/ha.

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.

Elèvage: 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

Wine List





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.

Elèvage: 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.



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



CASALI DI BIBBIANO ROSSO

TOSCANA LUMINOSO 2018

Fresh and flavorful, this red-fruited wine offers aromas of raspberries, cherries, spices and hints of cedar. A little peppery, too. Medium bodied, super-polished and fine textured, with silky tannins. Smooth and lingering. Drink or hold.

JAMES SUCKLING



CASALI DI BIBBIANO ROSSO

TOSCANA LUMINOSO 2019

This offers notes of dark cherries and currants with hints of walnuts and toasted cedar on the nose. Medium- to full-bodied with firm, slightly angular tannins, yet it's nicely filled with fruit and shows good length and volume. Drink or hold.

JAMES SUCKLING



CASALI DI BIBBIANO

TOSCANA CASALONE 2019

A structured and nicely shaped red with aromas of dried red berries, spices and hints of bark and wet earth.

Medium-bodied with firm but well-integrated tannins and a smooth ending. Drink now or hold.

JAMES SUCKLING