

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 30 months in stainless steel. It's elegant and energetic on the palate, with fine tannins and a juicy, food-loving finish. Just 3,000 bottles crafted from the clay-limestone slopes of our estate.

Wine Profile

Vineyards:	Pianello, Cavalli and Celata
Soils:	Fully sedimentary soil with pliocenic origin. The % 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.
Density:	4.500 plants\ha.
Average age of the vines:	30 years old.
Harvest:	15 September 2022 - manual picking.
Vinification:	The grapes are destemmed and gently crushed, with fermentation occurring spontaneously 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:	30 months in a stainless steel tank.
Bottling date:	10 March 2025
Bottles produced:	3.000 x 750 ml
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.
Color:	Bright ruby red.
Altitude	180 m
Yield:	40 tons/ha
Serving temperature:	16° - 18° C



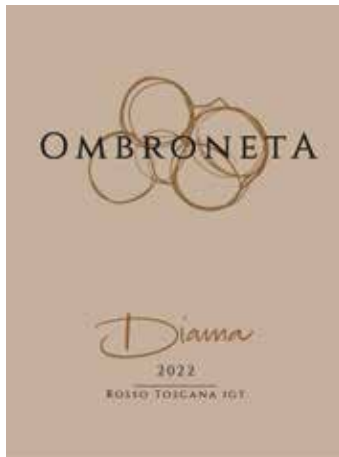
ARGILLA 2022

Rosso Toscana IGT

Is a bold IGT Toscana Rosso blending Cabernet Sauvignon and Merlot from clay-rich hillsides. Aged 30 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—only 3,000 bottles made.

Wine Profile

Vineyards:	Pianello, Cavalli and Celata.
Soils:	Fully sedimentary soil with pliocenic origin. The % 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.
Density:	4.500 plants\ha.
Average age of the vines:	30 years old.
Harvest:	08 September 2022 the Merlot and 29 September the Cabernet Sauvignon - manual picking.
Vinification:	The grapes are destemmed and gently crushed, with fermentation occurring spontaneously 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:	30 months in a stainless steel tank.
Bottling date:	10 March 2025
Bottles produced:	3.000 x 750 ml
Alcohol:	14%
Tasting Notes:	<p>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.</p> <p>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.</p>
Color:	Bright ruby red.
Altitude	180 m.
Yield:	40 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—crafted in just 3,000 bottles.

Wine Profile

Vineyards:	Celata and Pianello.
Soils:	Clay-sandy with calcareous sediments and alluvial rock.
Variety:	Sangiovese 90% and Merlot 10%
Training system:	Unilateral spurred cordon.
Density:	5,500 vines/ha
Average age of the vines:	28 years old.
Harvest:	Manually in 15kg boxes in the last week of September for the Sangiovese and first part of September for the Merlot.
Vinification:	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 lasts for 18 days. 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 (4.5 HL)
Bottling date:	16 December 2024
Bottles produced:	3,000 bottles 750 ml
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.
Color:	Intense garnet with bright ruby and violet edges.
Altitude	170–180 m
Yield:	40 tons/ha
Serving temperature:	16° - 18° C



Ovvia 2022

Toscana Merlot IGT

Crafted from 100% Merlot grown on clay-limestone soils at Ombroneta, Ovvia 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. Only 3,000 bottles made.

Wine Profile

Vineyards:	Calendula and Cavalli.
Soils:	Clay-sandy with calcareous sediments and alluvial rocks.
Variety:	Merlot 100%
Training system:	Unilateral spurred cordon.
Density:	5.500 vines/ha
Average age of the vines:	30 years old.
Harvest:	Manually in 15kg boxes in the first weeks of September
Vinification:	Daily pumping over, delestage in some cases and shorter aerating and cap wetting close to the end of the fermentation . 20 - day maceration. The pressing is delicate and the last part of the pressed product is separated.
Aging:	24 months in French tonneaux (4.5 HL)
Bottling date:	18 December 2025
Bottles produced:	3.000 bottles 750 ml
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.
Color:	Deep violet with garnet hues.
Altitude	170 m
Yield:	40 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

Vineyards:	Celata and Pianello.
Soils:	Fully sedimentary with pliocenic origin. The % 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.
Density:	4.500 plants\ha
Average age of the vines:	30 years old.
Harvest:	05 September 2024 - manual picking.
Vinification:	The whole cluster is directly pressed, the juice is naturally fermented without any temperature control system. Malolactic fermentation not done.
Aging:	8 months in a stainless steel tank.
Bottling date:	15 April 2025
Bottles produced:	1.330 x 750 ml
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.
Color:	Pink Cherry.
Altitude	230m.
Yield:	40 tons/ha
Serving temperature:	12°



RENA 2021

Rosso Toscana IGT

Is a pure Sangiovese. Light ruby in color, with aromas of sage, iris, and wild strawberry, it's aged 30 months in stainless steel. It's elegant and energetic on the palate, with fine tannins and a juicy, food-loving finish. Just 3,000 bottles crafted from the clay-limestone slopes of our estate.

Wine Profile

Vineyards:	Pianello, Cavalli and Celata.
Soils:	fully sedimentary soil with pliocenic origin. The % of clay and silt is higher on the upper side, more sandy as the slope goes down. 100% Sangiovese.
Variety:	Unilateral spurred cordon.
Training system:	4.500 plants\ha
Density:	30 years old.
Average age of the vines:	15 September 2022 - manual picking.
Harvest:	Manually in 15kg boxes in the last week of September.
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.
Aging:	30 months in a stainless steel tank.
Bottling date:	10 March 2025
Bottles produced:	3.000 x 750 ml
Alcohol:	14,5%
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.
Color:	Bright ruby red.
Altitude	180 m
Yield:	40 tons/ha
Serving temperature:	16° - 18° C



ARGILLA 2021

Rosso Toscana IGT

Is a bold IGT Toscana Rosso blending Cabernet Sauvignon and Merlot from clay-rich hillsides. Aged 30 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—only 3,000 bottles made.

Wine Profile

Vineyards: Girasole, Calendula and Cavalli.

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

Variety: Cabernet Sauvignon and Merlot.

Training system: Unilateral spurred cordon.

Density: 4,500 plants\ha

Average age of the vines: 30 years old.

Harvest: 08 September 2022 the Merlot and 29 September the Cabernet Sauvignon - manual picking.

Vinification: The grape get destampped 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: 30 months in a stainless steel tank.

Bottling date: 10 March 2025

Bottles produced: 3.000 x 750 ml

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.

Color: Dark ruby.

Altitude 170 m

Yield: 4 tons/ha

Serving temperature: 16 - 18° C



LUMINOSO 2018

Rosso Toscana IGT

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

Vineyards:	Celata and Pianello.
Soils:	Clayey, sandy with significant presence of calcareous sediments.
Variety:	100% Sangiovese
Training system:	Unilateral spurred cordon.
Density:	5,500 vines/ha
Average age of the vines:	30 years old.
Harvest:	05 September 2024 - manual picking.
Vinification:	Fermentation carried out in stainless steel tanks, followed by 3-day maceration. Initial pumping over to facilitate fermentation and subsequent punching down.
Aging:	12 months in 30 hl barrels and 12 months in 450 lt tonneaux.
Bottling date:	15 April 2025
Bottles produced:	9,100 bottles 750 ml
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.
Color:	Ruby red, bright, clear.
Altitude	230m.
Yield:	59 quintals/ha
Serving temperature:	16-18 °C



LUMINOSO 2019

Rosso Toscana IGT

The Luminoso 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

Vineyards:	Celata and Pianello.
Soils:	Fully sedimentary with pliocenic origin. The % of clay and silt is higher on The upper side, more sandy as the
Variety:	100% Sangiovese.
Training system:	Unilateral spurred cordon.
Density:	5.500 plants\ha
Average age of the vines:	23 years old.
Harvest:	05 September 2024 - manual picking.
Vinification:	The whole cluster is directly pressed, the juice is naturally fermented without any temperature control system. Malolactic fermentation not done.
Aging:	12 months of aging in 5 HL Tonneaux followed by a further 12 months in 30 HL barrels. Further 12 months in the bottle before being put on the market.
Bottling date:	15 April 2025
Bottles produced:	14.666 x 750 ml
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.
Color:	Pink Cherry.
Altitude	230m.
Yield:	42 tons/ha
Serving temperature:	16-18 °C



CASALONE 2019

Rosso Toscana IGT

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.

Wine Profile

Vineyards:	Celata and Pianello.
Soils:	Fully sedimentary with pliocenic origin. The % of clay and silt is higher on The upper side, more sandy as the 80% Sangiovese, 10%
Variety:	80% Sangiovese, 10% Cabernet Sauvignon and 10% Merlot.
Training system:	Unilateral spurred cordon.
Density:	4.500 plants\ha.
Average age of the vines:	30 years old.
Harvest:	05 September 2024 - manual picking.
Vinification:	The whole cluster is directly pressed, the juice is naturally fermented without any temperature control system. Malolactic fermentation not done.
Aging:	8 months in a stainless steel tank.
Bottling date:	15 April 2025
Bottles produced:	10.000 bottles 750 ml
Alcohol:	13%
Tasting Notes:	The nose is direct, vibrant and mature, it smells of fresh flowers, almost ripe cherry and helichrysum. The wine is elegant, deeply floral and has a classic smoky timbre of Sangiovese in great vintages.
Color:	Ruby Red.
Altitude	230m.
Yield:	40 tons/ha
Serving temperature:	16-18 °C



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 ROSO
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 ROSO
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



OMBRONETA

About our Wines

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