



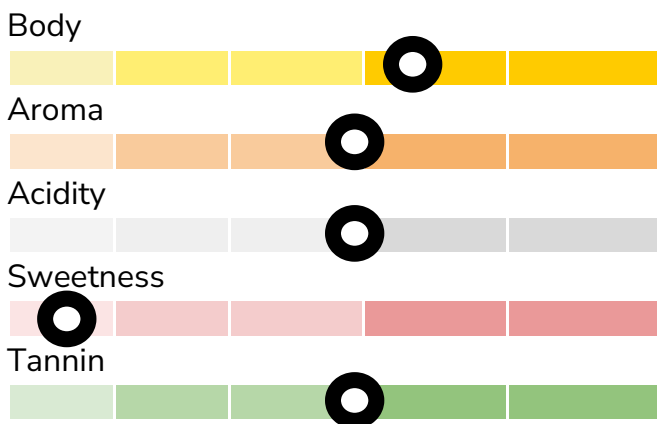
Castelluccio Buco del Prete

Modigliana, Emilia Romagna, Italy

The Ronchi di Castelluccio winery was established by Gian Vittorio Baldii in the 1970s to produce high-quality, organic wines using traditional techniques. Situated on the cold slopes of Modigliana, the vineyards are cultivated using hand-harvesting, organic fertilizers, and grassing, with treatments carried out only if necessary. In the cellar, separate micro-vinification and fermentations are carried out in steel or large oak vats, and the wine is refined using oak barrels roasted less invasively. These revolutionary wines are grown entirely organically and are considered to be of exceptional quality for the Romagna region.

Tasting Notes

Buco del Prete is a Sangiovese wine made with hand-harvested grapes. The wine has a rich fruit flavor and is representative of Sangiovese di Modigliana. The label design is inspired by historic Ronchi labels from the early 1980s and features the vineyard's surrounding wood.



Technical Data

Production area:	Modigliana
Appellation:	Romagna DOC Sangiovese Modigliana
Varietals:	Sangiovese Grosso
Vinification:	Fermentation in steel, 25 days of macerations on the skins
Aging:	Aging for 10 months in large 3,000-liter French oak barrels with very minimal toasting, at least 6 months in bottle
Vineyard:	Planted 1989, spurred cordon
Soil:	Calcareous sandstones
Harvest:	Hand harvested

Food Pairing & Enjoyment

Pair with red meats and tomato-based sauces.