



Castelluccio Le More

Modigliana, Emilia Romagna, Italy

The Ronchi di Castelluccio winery was established in the early 1970s by Gian Vittorio Baldii. They focus on producing quality wines by adhering to traditional wine-making principles. The winery is situated on the cold and wooded slopes of Modigliana. The vines are grown very close to the ground to withstand low temperatures and absorb heat from the soil. The vineyards are cultivated using traditional techniques, such as hand-harvesting, organic fertilizers, and grassing. Treatments (copper and sulfur-based) are carried out only if strictly necessary.

These practices ensure low-yielding vines grown entirely organic. In the cellar, the same principles are applied as in the vineyards, with separate micro-fermentation and fermentations in steel or large oak vats. The winery's wine refinement process involves the use of oak barrels that are roasted less invasively. The barrels are sourced from forests located in Allier, Vosges, and Tronçais. Afterward, the wine is returned to the bottle for further refinement until it reaches the perfect balance to withstand the test of time.

Tasting Notes

Le More Sangiovese is a ruby red wine with aromas of red fruits and flowers. On the palate, it has flavors of red cherries with smooth tannins and bright acidity.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pair with red meats like steak or charcuterie and tomato-based dishes like chicken parmesan.

Technical Data

Production area:	Modigliana
Vintage:	2022
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 concrete, at least 6 months in bottle
Vineyard:	Planted in 2002, spurred cordon
Soil:	Marl and calcareous sandstones
Harvest:	Hand harvested