



## Castelluccio Sottovento

Modigliana, Emilia Romagna, Italy

The Ronchi di Castelluccio winery was founded in the early 1970s by Gian Vittorio Baldii. The winery focuses on producing high-quality wines by adhering to traditional winemaking principles. It is located 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. Traditional techniques such as hand-harvesting, the use of organic fertilizers, and grassing are employed in the cultivation of the vineyards. Treatments (copper and sulfur-based) are carried out only if strictly necessary. These practices ensure that the vines have low yields and are entirely organic. In the cellar, the same principles are applied as in the vineyards, with separate micro-vinification 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.

### Tasting Notes

The wine is a harmonious blend of Trebbiano and Sauvignon Blanc grapes, carefully crafted by the expert oenologist Francesco Bordini. The label of the wine is a tribute to the very plot of land where the vines took root in 1989. Known as "Sottovento," the wine draws its unique flavor from the powerful Mediterranean breeze that sweeps across the land, infusing the grapes with its distinctive character.

Body



Aroma



Acidity



Sweetness



### Technical Data

Production area:	Modigliana
Appellation:	Rubicone IGT Bianco
Varietals:	60% Trebbiano, 40% Sauvignon Blanc
Vinification:	Fermentation in steel, aged 9 months in barrel, 9 in bottle
Vineyard:	Planted 1989, sapling-trained
Soil:	Marl and calcareous sandstones
Harvest:	Hand harvested 2nd week of September

### Food Pairing & Enjoyment

Pair with hard Italian cheeses, seafood pasta, and roasted chicken with pesto.