

ROMAGNA  
dream and passion



VINI  
ROMAGNA



GAMMA FINANZIATO ACCORDING TO EC REG. N. 1234/07

# RONTANA

|                 |   |
|-----------------|---|
| Winery          | <b>Rontana Azienda Agricola s.s.</b>  |
| Address         | <b>via Ricci Curbastro 56/A</b>   |
| Postcode        | <b>48022</b>  |
| City            | <b>Lugo (RA)</b>  |
| Region          | <b>Emilia-Romagna</b>   |
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For some time now, the Ricci Curbastro Farm Estate had in mind a project for producing wines with Sangiovese grapes on the hills of the Romagna region.

For Ricci Curbastro, it was bringing their wine-making experience to Romagna, their homeland, applying their wine experience to one type of grape, Sangiovese, in a territory with a particular charm. To their experience was added that of Daria Costa, an agricultural entrepreneur whose figure is essential in running the company in Romagna.

The vineyards between Colle Mora and Monte Bitella, behind the fortresses of Brisighella, are an ideal situation for prolonged maturation: vineyards that are well-exposed to the hot sun of Romagna, but also cooled by continuous breezes from the hills, with vast fluctuations in temperature between day and night. The ground, on a steep slope, is prevalent with gypsum and clay, ideal for drainage and for a supply of minerals to the wines. Due to the micro-climate, a careful selection in plants and their care, a dedicated vinification that respects "old world" culture and, at the same time, attention to technological innovations in the wine cellars, lead to the origin of great wines.

| Name of Wine      | Appellation                           | Vintage     |
|-------------------|---------------------------------------|-------------|
| <b>Sangiovese</b> | <b>Colli di Faenza DOC</b>            | <b>2012</b> |
| <b>Col Mora</b>   | <b>Colli di Faenza Sangiovese DOC</b> | <b>2008</b> |