



## Le Sincette Ronco del Garda

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**Winery:** Le Sincette

**Category:** Wine – Still – Red

**Grape Variety:** 60% Marzemino, 40% Merlot

**Region:** Polpenazze (Valtenesi)/ Lombardia / Italy

**Vineyard:** Estate

**Winery established:** 1978

**Feature:** Biodynamic, Demeter certified



## Product Information

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**Soil:** Morainic glacial

**Altitude:** 1,150 feet above sea level

**Age of vines:** First planted in 1978, 10 acres

**Vinification & Yield:** Handpicked from the end of September to the first ten days of October. As red wine, with removal of the grapes from the stalks and pressing. After a maceration of 15 days, the wine is separated from the skins and placed in oak casks, where the alcoholic fermentation is completed, and the malolactic fermentation takes place completely naturally. The wine remains here for 12 months before being bottled. Yield: 6,800 plants/ hectare.

**Tasting Note:** Ruby red color, full aroma of cherry jam; soft, slightly tannic on the palate with good acidity with a long and persistent finishing.

**Production:** 35,000 bottles

**Alc:** 13%

## Producer Information

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The estate lies in the municipality of Polpenazze del Garda (Brescia), at Picedo, in the area known as Valtenesi, a land of glacial moraine hills, south-west of Lake Garda's Brescian shore. In the heart of Brescia's traditional wine-growing area, it enjoys a mild climate. The estate covers a total of 35 hectares: 11 hectares of vineyards and 5 of olive groves.

The Brunori family fell in love with Valtenesi, a small district of glacial hills west of Lake Garda and bought the farm that is now the company's headquarters in 1978, painstakingly restoring it. At the same time, they build the cellar entirely underground to preserve the aesthetic appearance of the building and fit in with the landscape. 1980 – 1992 vineyards and winery improvements under Grai, Bernabei and Chioccioli. Knowledge and application of biodynamics achieved through the consultancy provided by Jacques Mell in 1997, one of the first to experiment with biodynamics and the leading expert in the field. Between 2008 and 2012 the winery received Organic and Demeter Certifications. In 2012: change of company name: from 'Cascina La Pertica' to 'Le Sincette'. 'Le Sincette' is the name of the plots on which the vineyards and olive groves are cultivated. The symbol of the 15 moons recalls the lunar phases, so important for the natural cycles and processes, both on the vine and in the cellar.