



RONCO VINEYARD



There has been a vineyard in this area since the 1960s, denominated Ronco for its trunk shape, and considered by the older generation as the most beautiful vineyard in the entire area.

We replanted the vineyard in 1992, with 1 hectare of Cabernet Sauvignon and Merlot and 1.3 hectares of Malvasia di Candia Aromatica: Guyot growing system and planting density of 5,000 plants per hectare. This is the main vineyard used for Luna Selvatica and Sorriso di Cielo. The vineyard is positioned at an altitude of 190-205 meters and has a clay, silt-like soil, rich in iron and manganese, with good drainage. The microclimate is well protected, and is surrounded almost entirely by forests, with an excellent northern-southern exposure.

These climate and terrain features make the Ronco vineyard a special place: we consider this vineyard, together with a part of the Morello vineyard, as the true cru of La Tosa. The special qualities that the grapes take from this vineyard include: balanced flavor, producing a structured must and important wines, but never overwhelming, with an expressive aroma. La Malvasia grapes grown here have an intense citrus aroma, with more complex undertones and excellent tannic levels; the Cabernet Sauvignon is especially mature, not at all heavy and aromatically elegant, never herbaceous, with an enveloping and harmonious flavor, and tannins that are never too astringent or dry. The eastern edge of the vineyard is positioned at the bottom of a gentle slope, and here the vines are more rigorous and the aroma of the grapes is fresher, while the central area of the “trunk” produces smaller, more concentrated grapes, and the Malvasia grapes are often overripe: differences due to the flow of water through the vineyard.





