



Az. Agricola Cantine Ramarro

Region: Tuscany

- White wine: **Vermentino Acquafiora DOC**
- White wine: **Vermentino Cuore di Candia DOC**
- Red wine: **Scorciato DOC**
- Founded: 2015
- Hectar: 1,7
- Production Bottles 2018: 6500
- Owned grapes: 100%

Cantine Ramarro
Via Scurtarola 232 - Massa (MS)
Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com
facebook.com/cantineramarro



Every wine producer, and even before grapes producer, makes dozens of choices to make his product, his wine, look alike as much as possible. Our passion for the countryside and love for the vineyards leads us to very specific choices and we do all that we have learned over time, so that the grapes have the correct characteristics to enter the cellar. We do not use herbicides, a constant monitoring is carried out against excessive grassing, without becoming obsessive: the vineyard must in fact coexist with the local herbs and even take advantage of their presence. The treatments against the most dangerous diseases of the vine are reduced to a minimum, we keep the land under constant monitoring and fertilization is carried out only if it is indispensable, vine is a plant accustomed to looking for nutrients on its own, even at incredible distances.

For seasonal pruning, which largely depends on plant health, we use techniques that are refined every year thanks to the knowledge of the land and the vigor of every corner of the vineyard.

The fermentation of the musts is started naturally: three days before the beginning of the harvest we collect a defined amount of white grapes, we press it and together with the skins we put it in a steel tank kept at a constant temperature, after a few hours the mass of juice and skins start natural fermentation, and the “mother” begins to take shape. After two or three days we have a “mother” in full fermentation: we will use it to trigger the fermentation of all our white and red grapes.

Equally important are the choices in the cellar: we have decided to work the wines with precise awareness and continuous attention to reduce to a minimum the interventions with sulphites, minimal oxygenation for whites, and keep temperature under control, a minimum number of cuts to let the yeasts work and a continuous control of the product to accompany it until bottling.

We work to support the main characteristics of the wine until they are bottled. The wine must represent its origin and never betray its vine, for this reason we love vermentino, a balanced wine, with notes of white flowers or some hints of fruits, never wild or with excessive notes.

Cantine Ramarro
Via Scurtarola 232 - Massa (MS)
Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com
facebook.com/cantineramarro



Vermentino Acquafiora: our classic Vermentino is the result of the grapes from different vineyards, all on the steep hills of Candia, hills with difficult processing due to the steep slopes, ranging from 30 to 45%. Our Vermentino, like all our wines, was vinified in cement barrels without the addition of selected yeasts, but simply by adding a part of our “mother yeast”. The harvest began in the third decade of September, to wait for the right ripening of the grapes without sacrificing their acidity, the true soul of our wines. Spontaneous fermentation developed with a constant process at a controlled temperature, preventing it from exceeding 18/20 degrees. At the end of the fermentation we kept the wine in concrete barrels on its own noble lees for at least five months, during which we carried out two battonages a week.

Characteristics: The wine comes to the nose with aromas of fruit, flowers and aromatic herbs. The taste immediately shows a great balance, the fruit returns to the juicy palate and, together with the acid tension, develops a gustatory smoothness that ends with a pleasantly savory finish.

Medaille d'or at Mondial des Vins Extremes 2019
(922 wines participating, from 25 countries)



Cantine Ramarro
Via Scurtarola 232 - Massa (MS)
Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com
facebook.com/cantineramarro

Rosso Scorciato: the Sangiovese (80%) and Merlot (20%), grapes come from 3 vineyards. They were harvested at the end of September trying to reach phenolic ripeness without losing freshness. Fermentation, as for white grapes, was carried out in cement barrels without selected yeasts, with the sole addition of our “mother yeast”. To preserve the natural freshness and floweriness of the wine we have prevented the fermentation temperatures from exceeding 25 degrees.

After fermentation, the wine naturally underwent malolactic fermentation in cement barrels and, again in cement, was aged on its fine lees for 5 months.

Characteristics: The wine opens to the nose with brilliant aromas of flowers and red fruit, completing itself with hints of spices and aromatic herbs. On the flavour side we find the juicy and almost crunchy fruit, the tannin, although still young, has a noble scratch, the wine has a vertical, elegant, deep gait.



Cantine Ramarro
Via Scurtarola 232 - Massa (MS)
Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com
facebook.com/cantineramarro

Vermentino Cuore di Candia: it is the company “cru”: the grapes are derived exclusively from the vineyard with exposure facing the sea. The vineyard has particular pedological characteristics, the soil is clayey and rich in minerals, this, together with the particular south-east exposure, gives the grapes an unmistakable taste, which is why we decided to preserve these peculiarities by vinifying the grapes separately, to obtain a wine that reflects its terroir as closely as possible. Like all our wines, also the Cuore di Candia was kept in cement barrels without the addition of selected yeasts, but simply by adding a part of our “mother yeast” to the mass. The harvest began in mid-September to wait for the right ripeness of the grapes without sacrificing their acidity, the true soul of our wines. The spontaneous fermentation proceeded slowly, the fermentation temperature never exceeded 18 degrees. After the fermentation we kept the wine on its noble lees in the concrete barrels for five months, during which we made a battonage every two days.

Characteristics: The wine immediately shows a great olfactory complexity: white minerals, citrus fruits, small spices and medicinal herbs immediately lead us back to the territory of origin of which this wine is the most authoritative witness. In the mouth there is a great correspondence to the nose, the fruit returns that is stratified on the minerals, the gustatory dynamics gives fullness to the palate, freshness innervates its gait giving length and depth up to the persistent and salty finish.

Medaille d'or at Mondial des Vins Extremes 2019
(922 wines participating, from 25 countries)



Cantine Ramarro
Via Scurtarola 232 - Massa (MS)
Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com
facebook.com/cantineramarro

TASTING VERMENTINO CUORE di CANDIA DOC 2017

The visual approach of the wine denotes a firm approach to notes of good evolution and fruit, the base of straw-colored hues has green elements in the background, to mark the beginning of the path of youthful readiness.

Density and body confirm its precise structure, made of mineral and varietal elements of fruit.

The not very intense olfactory, has linearity and cleanliness, certainly only at its beginning, and still introverted in the overall expression, in which it leaves fresh and non-trivial herbaceous notes of thistle, celery and champignon, on a base heated by alcohol and citrus fruit of green lime, to which are added shaded floral contours of jasmine, not yet faded. The palate is well supported by the alcoholic-glycerine softness, in perfect fusion with the now more sour parts of acid freshness. In the end, the light tack on the sapid, mineral parts does not get the upper hand, but rather extends the gustatory final, which manages not to empty itself of its values, and accompanies gently and for several seconds the memory of this beautiful Mediterranean sip.

The ideal pairing is with egg tagliolini with sweet shrimps and datterini, borage sea bass and sandy potatoes, chicken salad, iceberg lettuce, croutons, almonds and champignon mushrooms.

(Puianello 17 Maggio 2018)



Laura Zini

Sommelier Ais

Degustatrice Ufficiale

Relatrice ai corsi Ais

Presidente di "All'Opera Spumantaria Classica Italiana" Scarl

*Cantine Ramarro
Via Scurtarola 232 - Massa (MS)*

Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com

facebook.com/cantineramarro

TASTING VERMENTINO ACQUAFIORA DOC 2017

Brightness and good intensity of color, announce an evolution already outlined and well prepared, on the warm tones of straw yellow well expressed. The compactness of the body and the density of the arches on the walls of the glass demonstrate the conceptual abundance of the elements contained. The olfactory is in evidence, already quite intense and penetrating, made of balsamic heat, ethereal and mentholated notes, on an abundant herbaceous background of rocket, rocket, chard and tomato leaf, more advanced in its evolutionary growth compared to the Cuore di Candia, and just more neutral in its highly mineral contours. The taste is balanced and rich, consisting of a complete mosaic of soft and hard parts at the same time, both declared, to alternate in evidence, now one hour the other, barely precocious in the intensity of the expression. Even the gustatory persistence in fact stretches over the mineral and acid elements, leaving aside the varietal parts and offering a balanced balance, despite the tender age. The elements of value are not lacking, therefore, proposing a long life of the product, which still does not want to reveal its cards. The ideal pairing with Pata Negra, raw shrimps with drops of oil and rocket sauce, chickpea and pumpkin soup with Santo Spirito raw red prawns.

(Puianello 17 Maggio 2018)



*Cantine Ramarro
Via Scurtarola 232 - Massa (MS)*

Tel: + 39 333 1519120 - info@cantineramarro.com www.cantineramarro.com

facebook.com/cantineramarro