



Le Sincette Ronco del Garda

Winery: Le Sincette

Category: Wine – Still – Red

Grape Variety: 60% Marzemino, 40% Merlot

Region: Polpenazze (Valtinesi)/ Lombardia / Italy

Vineyard: Estate

Winery established: 1978

Feature: Biodynamic, Demeter certified



Product Information

Soil: Morainic glacial

Elevation: 350 meters (1,150 feet)

Age of vines: First planted in 1978, 10 acres

Vinification: 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

The story of Le Sincette is right in its colorful label, a map drawn by Jean Blanchaert. The images show, in purple for grapes and green for olive groves, the mixed farming estate, with drawings of the plants and animals that grow there along with the vines. Le Sincette's logo is a coiled motif of the phases of the moon. This identifies the estate with its commitment to environmental ethics, having converted to biodynamics all the way back in 1997, under the guidance of biodynamics pioneer Jacques Mell. Organic and Demeter certifications followed in 2008 and 2012. The logo's placement next to a drawing of Lake Garda shows the estate's location in Brescia, in the morainic glacial soil found on the lake's southwestern side.

Specifically, this is the region of Valtinesi, the grand cru for the Gropello grape, or more accurately, the Gropello group of grapes. Valtinesi was granted DOC status in 2011 for wines made of Gropello Gentile. Le Sincette also cultivates the local grape Marzemino, along with Barbera, Sangiovese, Rebo and Merlot. This locality is also known for its rosato, called Chiaretto, "vino di una notte," with a production method historically codified as early as 1800. Speaking of history, when the Brunori family bought this farm back in 1978, they restored the old farm buildings so faithfully that the winery was built entirely underground to keep the venerable structures true to themselves. Working with native yeast fermentations and delicious, juicy wines made from native grapes, aged in used wood and concrete, the crowd-pleasing yet fascinating sincerity of the wines reflects the authenticity and the interest of this vibrant estate.