



# UMBERTO CESARI

Over fifty years  
of wine, land and soul



WINE, LAND & SOUL



WINE. LAND & SOUL

## FROM THE ORIGINS TO THE PRESENT

The winery rises in the hills that overlook the ancient Via Emilia, on the **boundary between Emilia and Romagna**, at elevations ranging from via Emilia to 250 meters. Here, in Castel San Pietro Terme, Umberto Cesari and his wife launched their own enterprise in the **early '60s**.

From the very beginning, the winery has always strongly believed in its **growing area**, able to produce extraordinary grapes. The passion for high **quality** wine, today as then, represents the basis of its growth, development and success.





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## THE GROWING AREA

The original 20 hectares of that first estate grew over the years to become a total of **175**, and an additional 180 hectares of vineyards rented.

Everything is born here, in these 8 'poderi' or fields - Claterna, Casetta, Parolino, Laurento, Ca' Grande, Miravalle, Tauleto, and Liano - measuring 355 hectares of vineyards protected by the Calanchi Azzurri, badlands that form a crown-like structure of clay-based rocks. These, together with the sharp difference between seasons, promote a mild climate and make the soil the optimal growing ground for selective vine-growing.

The 8 estates are managed according to the dictates of **sustainable viticulture**.





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## GRAPES

Umberto Cesari was the first producer in Emilia-Romagna to believe in the significant quality **potential of typical varieties** of the region, **Sangiovese, Trebbiano, Albana di Romagna and Pignoletto**, just to name a few, to which were added important international varieties such as Merlot, Cabernet Sauvignon, Chardonnay and Sauvignon Blanc.

The grapes harvested in our own vineyards are vinified exclusively in the Umberto Cesari cellar, utilizing the most up-to-date technology but with the most sensitive respect for local winemaking traditions and for the local environment.





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## THE PRODUCTION PROCESS

Umberto Cesari has put his signature to a production process that combines the value of human experience together with the most innovative and differentiating techniques.

The company has always followed the **entire production chain**, from the harvest of the grapes to the bottling up. The grapes harvested reach the collection center during the day, then the grapes are examined one by one, with only the best being selected for vinification.

Fermentation in steel tanks is the most critical phase of grape processing, and the technological equipments we use together with the experience of our staff make the difference.

Some of the red wines produced are aged in barrels, in tonneaux and in bariques. To the latter phase Umberto Cesari has dedicated a brand new space able to combine **tradition and innovation**: a cellar of about 2000 square meters, which contains over 600 barrels, tonneaux and bariques. This is the place where Umberto Cesari wines age to get ready to become those great products recognized worldwide.





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## WINES

A passion for quality, painstaking **attention** to every single detail, **respect** for traditional winemaking and **experimentation** with **innovative technologies**: these are the ingredients of Umberto Cesari wines, utterly distinctive in style, completely unique in personality.

*"Each of our bottles contains the best of our knowledge and know how, the flavour of the grapes that distinguish our land, and the constancy and colours of the vines that caress and draw our hills. Our style is continuous research, aimed at uniting in every glass the traditions of our wine production history with the ever-new knowledge acquired and perfected over the years."*

U.C.





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## UMBERTO CESARI

Umberto Cesari was a stubborn man who dedicated his whole **life** to the **land** and **wine**.

Among the first to believe in the potential of wines from Emilia Romagna in the early **1960s**, he decided to found the company that today bears his name, investing all his efforts in **enhancing the local native vines** at a time when quality and the typicality were distant concepts.

Today Umberto Cesari is considered a sort of **ambassador of Sangiovese in the world**.

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