



## AZIENDA AGRICOLA SANCARLO

### Brunello di Montalcino

*Fulvio Marcucci purchased 25 acres of woodland that formed a natural amphitheater on the southwest side of Montalcino in the 1960s, with an eye to planting vines and olive trees. Fast forward 50 years and these vineyards are in their prime, and Fulvio's granddaughter, Gemma, is crafting the family's Brunello wines with her father, Giancarlo. Their three vineyards were planted between 1968 and 2000. With just under eight acres of vines (surrounded by wild forest), the Marcucci family produces less than 6,000 bottles of Brunello each vintage.*

**WINERY:** Azienda Agricola SanCarlo

**WINEMAKER:** Gemma and Giancarlo Marcucci (daughter/father)

**ESTABLISHED:** 1965

**REGION:** ITALY • Tuscany • Montalcino

**APPELLATION:** Brunello di Montalcino DOCG

**BLEND:** 100% Sangiovese

**VINEYARDS:** Three separate estate-owned and planted parcels, totaling just under eight acres at some 1,050 feet in altitude, are located near the hamlet of Tavernelle, southwest of Montalcino. Vines are surrounded by nearly 20 acres of wild forest. Soils are a mix of sand, limestone and clay.

**AGE OF VINES:** 20 to 50 years

**WINEMAKING:** Hand-harvested in small crates. Fermented on indigenous yeasts in stainless steel tanks. Aged in older Slavonian 30HL casks ("botti") for three years, then for six months in bottle.

**TASTING IMPRESSIONS:** Aromas of small red fruits, summer berry, autumn leaves, blond tobacco, spice. Structured yet suave, fine-grained tannins.

**PAIRING SUGGESTIONS:** Grilled steak; air-dried salami; wild mushroom risotto



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