



AZIENDA AGRICOLA SANCARLO

Rosso 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: Rosso di Montalcino DOC

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 tank for one year, then in bottle.

TASTING IMPRESSIONS: Aromas of bright red fruit, light spice, flowers. Juicy and lively, wonderful balance; tannins soft, refined.

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



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com