



## PATRIZIA CENCIONI

### Brunello di Montalcino 2017

Winemaker Patrizia Cencioni founded her estate on the southeast flanks of Montalcino in 1989. Her soulful wines stand as a solid example of how hard work and perseverance can take a dream and transform it into one of the more promising boutique estates in this world-famous appellation. Sitting on a wind-swept, high-altitude plateau, the estate benefits from a cool microclimate that works to moderate the more Mediterranean heat of this side of Montalcino. Soils at the estate are rich in "galestro" (a mineral, compacted clay) and volcanic sand, which give Patrizia's wines a silky elegance in texture and tannin.

**WINERY:** Azienda Agricola Patrizia Cencioni

**WINEMAKER:** Patrizia Cencioni

**ESTABLISHED:** 1989

**REGION:** ITALY • Tuscany • Montalcino

**APPELLATION:** Brunello di Montalcino DOCG

**BLEND:** 100% Sangiovese Grosso

**VINEYARDS:** Estate vineyards, located to the southeast of the village of Montalcino, range from 900 to 1,050 feet in altitude over a series of rolling hills that form a natural plateau. Soils are classic Montalcino, a mix of "galestro," a mineral-rich compacted clay, and friable volcanic rock.

**AGE OF VINES:** 20 to 30 years

**WINEMAKING:** Hand-harvested. Fermented in stainless steel on indigenous yeasts. Aged for 36 months in a combination of French and Slovenian oak casks (42HL, 26HL and 7.5HL) then nine months in bottle.

**TASTING IMPRESSIONS:** Aromas of black and red cherries, plums, baking spice. Medium-bodied, juicy; suave tannins.

**PAIRING SUGGESTIONS:** Grilled pork sausages; roasted chicken; pecorino (sheep) cheese



**NORTH BERKELEY IMPORTS**

[northberkeleyimports.com](http://northberkeleyimports.com)