



## AZIENDA AGRICOLA SOLARIA

# Brunello di Montalcino Riserva 'Selezione 123'

While winemaker Patrizia Cencioni's family roots reach back decades in Montalcino, this is not your typical tale of wine-stained generations, each planting vines and learning from the next. Patrizia wanted to make Brunello wines; thus, she bought a crumbling property on the southeast flanks of Montalcino in 1989—not far from the lauded Casanova di Neri—and set to doing things her way. Thirty years later, Solaria is a shining example of how hard work and dedication can make a modest family farm into a rising star of this world-famous appellation. Sitting on a perfect plateau some 1,050 feet in altitude, Solaria benefits from a particular microclimate that moderates the more Mediterranean heat of this side of Montalcino. Brunello here is wonderfully suave and savory, with tangy licorice and black cherry fruit.

**WINERY:** Azienda Agricola Solaria - Patrizia Cencioni

**WINEMAKER:** Patrizia Cencioni

**ESTABLISHED:** 1989

**REGION:** ITALY • Tuscany • Montalcino

**APPELLATION:** Brunello di Montalcino DOCG

**BLEND:** 100% Sangiovese Grosso

**VINEYARDS:** A single-vineyard selection of the estate's oldest vines (planted in 1987) from a plot called '123,' located at the highest point of the estate, at 1,050 feet in altitude. Soils are classic Montalcino, a combination of "galestro," a compacted clay, and volcanic rock.

**AGE OF VINES:** 30 years, on average

**WINEMAKING:** Hand-harvested. Fermented in stainless steel on indigenous yeasts. Aged for 36 months in older French oak barrels.

**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



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