



PATRIZIA CENCIONI

Rosso di Montalcino

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: Rosso di Montalcino DOC

BLEND: 100% Sangiovese Grosso

VINEYARDS: A selection of fruit from younger vines grown in estate Brunello vineyards. Soils are classic Montalcino, a mix of "galestro," a mineral-rich compacted clay, and friable volcanic rock.

AGE OF VINES: 20+ years

WINEMAKING: Hand-harvested. Fermented in stainless steel tanks on indigenous yeasts. Aged for six months in large, older Slovenian oak cask and cement tank.

TASTING IMPRESSIONS: Aromas of black and red cherries, red plums, light baking spice. Juicy, bright fruit; lively on the tongue

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com