



AZIENDA AGRICOLA SAN CARLO

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 over seven acres of vines (surrounded by wild forest), the Marcucci family produces just a few thousand bottles each vintage.

WINERY: Azienda Agricola San Carlo

WINEMAKER: Gemma and Giancarlo Marcucci (daughter/father)

ESTABLISHED: 1965

REGION: ITALY • Tuscany • Montalcino

APPELLATION: Brunello di Montalcino DOCG

BLEND: 100% Sangiovese

VINEYARDS: Estate-owned and planted parcels, totaling just over seven acres at some 1,200 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. Destemmed. Fermented on indigenous yeasts in stainless steel tanks; malolactic conversion in tank. Aged in older Slavonian casks ("botti," 27HL and 18HL) for three years, then at least eight 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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