



PATRIZIA CENCIONI

Brunello 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: Brunello di Montalcino DOCG

BLEND: 100% Sangiovese Grosso

VINEYARDS: Estate vineyards, located to the northeast 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 that is very windy. Soils mix "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 40 months in a combination of French and Slovenian oak casks (42HL, 26HL and 7.5HL) then 10 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



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