



PATRIZIA CENCIONI

Brunello di Montalcino 'Ofelio'

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: A cellar selection named after winemaker Patrizia Cencioni's uncle, who supported her dreams to make her own wines and helped care for her daughters as "nonno" (grandfather) in the early days of her winery. Estate vineyards, 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 15HL Slavonian oak cask, then 10 months in bottle.

TASTING IMPRESSIONS: Aromas of crushed stones, black and red cherries, plums, baking spices. Medium-bodied and fresh; grippy tannins.

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com