



PATRIZIA CENCIONI

Brunello di Montalcino Riserva 'Selezione 123'

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 single-vineyard selection of the estate's oldest vines (planted in 1988) from a plot called '123,' located at the highest point of the estate, at 1,050 feet in altitude. Soils are classic Montalcino, a mix of "galestro," a mineral-rich compacted clay, and friable volcanic rock.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented in stainless steel tanks on indigenous yeasts. Aged for 48 months in 7.5HL French oak casks and 20HL Slavonian oak casks, then 10 months in bottle.

TASTING IMPRESSIONS: Aromas of black and red cherries, plums, baking spice. Full-bodied, structured; fine-grained tannins and superb length

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



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