



PATRIZIA CENCIONI

Toscana Rosato

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: Toscana Rosato IGT

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. Pressed directly (light color extracted during pressing of red grapes); fermented in tank on indigenous yeasts. Aged for four months in tank on fine lees, then two months in bottle.

TASTING IMPRESSIONS: Aromas of fresh berry fruit, blood orange peel, grapefruit. Bright and fresh, juicy with lively acidity

PAIRING SUGGESTIONS: As an aperitif; with fresh sheep's cheese and fruit; grilled spring vegetables; roasted chicken or pork sausages



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