AP WINE IMPORTS

PATRIZIA CENCIONI

Brunello di Montalcino

The Estate: Family-run business established in 1989, managed by Patrizia and her daughters, producing Brunello di Montalcino and olive oil from their estate at 350 meters altitude.

Location: Brunello di Montalcino DOCG, Tuscany, Italy. Altitude: 350 meters.

Production Area: 7.47 hectares

Soil: Clayey soil rich in rock fragments, particularly marl

Vines: Yield: 55 ql/ha.

Varietals: 100% Sangiovese

Vinification: Manual selection of the bunches, gentle de-stemming, fermentation at controlled temperature, 25 days of skin contact.

Aging: 40 months in 26, 42, and 7.5 hl French and Slavonian oak barrels.

Alcohol: 14.0%

Tasting Notes: Intense, brilliant ruby red. Vibrant aromas of cherry, red berries, and violets, with licorice, spices, and tobacco. Full of energy on the palate, crisp and elegant, with silky tannins and a long finish.

Food Pairing: Red meats and wild game.

Cellaring: Drink from 2018 to 2031

