AP WINE IMPORTS

PATRIZIA CENCIONI

Rosso 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: Rosso di Montalcino, Tuscany, Italy. Altitude: 350 meters.

Production Area: 7.47 hectares

Soil: Clayey soil rich in rock fragments, particularly marl

Vines: Yield: 70 ql/ha.

Varietals: 100% Sangiovese

Vinification: Manual selection of the bunches, gentle de-stemming, controlled fermentation temperature, 15-20 days of skin contact.

Aging: 12 months in 26 hl Slavonian oak barrels.

Alcohol: 14.0%

Tasting Notes: Bright ruby red. Vivid aromas of fresh cherry and violet with hints of spice. Well structured, with great crispness and drinkability; well balanced.

Food Pairing: Red and white meats, cold cuts and cheeses.

Cellaring: Drink from now to 2028.

