



2016

NICCO BRUNELLO DI MONTALCINO

DOCG * MONTALCINO * TUSCANY, ITALY



Nicco comes from a single vineyard grown on the northern side of Montalcino, Italy. Winery owners, Patrizio and Amedeo, picked this particular vineyard as more homogeneous and with a higher leaf wall which create a better microclimate for the grape. The higher leaf wall also maximizes photosynthesis during the polyphenol formation period. “Nicco” was the nickname for Giuseppe’s father, Angelo Cencioni, which from Tuscan dialect means meticulous and stubborn.

VITICULTURE/VINIFICATION

At the beginning of the vine flowering (early June) these vines go through an intense defoliation which decreases yields and ensures grapes with thicker skins better suited to longer maceration and agreeability. The grapes are then hand selected and harvested and then undergo a 35 day maceration. 2016 had an ideal summer for Sangiovese maturation starting with ample June rainfall and warm temperatures through July and August balanced by cooler nights. These conditions, combined with good ventilation, allowed a healthy grape harvest. First harvesting operations took place around the end of September. Wine is left to age for 38 months in large Slavonian oak barrels.

TASTING NOTES

Aromas of citrus, fresh Mediterranean herbs. Fresh and elegant palate with vibrant fruity notes of ripe red berries. Earthy and wild touches on the finish with lasting, flavorful tannins.

TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	14.5%
RS:	.6 g/L
TOTAL ACIDITY:	5.7 g/L
TOTAL SULPHUR:	61 mg/L

SCORES

