



2017

# 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. “Nicco” was the nickname for Giuseppe’s father, Angelo Cencioni, which from Tuscan dialect means meticulous and stubborn.

## VITICULTURE/VINIFICATION

Harvest started late September through the first week of October. Vines are 15 to 25-years-old, in galestro soil facing North East. At the beginning of the vine flowering these specific vines go through an intense defoliation in early June which causes sudden stress to the plant which determines various short and long-term effects. The resulting wines are initially more austere, but with a higher ageing aptitude because they always have a greater structure, more polyphenols, often slightly lower pHs. It follows an oak fermentation (100hl vats) with 35 days maceration. Then aged in large Slavonian oak barrels for 42 months.

## TASTING NOTES

Extremely earthy with great freshness brought by the acidity. The nose is an explosion of dark fruit and flowers with prevalent aromas, such as mint and mediterranean herbs. Tannins are soft, making the finish persistent.

## TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	14.5%
RS:	.5 g/L
TOTAL ACIDITY:	5.7 g/L
TOTAL SULPHUR:	72 mg/L

