

	Retail	Savings
\$54.99	\$150.00	63%

2016 Centanni Montefloris Trioproduct-timed-pdf - Le Marche, Italy - 4? Rated 100% Montepulciano

Why We're Drinking It

3 Bottle Pack!

Centanni received the Medaglia di Cangrande at VinItaly in 2012 as the best winery in Le Marche. And while owner Giacomo Centanni has collected heaps of awards since for his organically produced wines, Centanni is far from a household name outside of Italy. In other words—just the “insider” sort of estate we love to introduce to our Members.

The Monte Floris is Centanni’s crowning achievement. Newly released from the winery and even more recently landed on our fair shores, this snappy, crowd-pleasing red is made from 100% Montepulciano grown on estate-owned vineyards (planted on average 25 years ago) in the heart of Italy’s mountainous Marche. Powerful yet not overpowering in the mouth, this young red shows a subtle suggestion of new oak spice, as fermentation and the first half of the wine’s brief maturation occurred in temperature controlled stainless steel followed by a few months in French barrique. Our Sourcing Team likens the Monte Floris to a traditional, “spaghetti red” similar to a top-flight Chianti Classico though seasoned with a judicious degree of modern technique and pure Marche character.

- The 18th Century Casa Centanni sits just 5 kilometers from the sea and 30 kilometers from the Monti Sibilini national park in one of the most unspoilt corners of Italy.
 - Centanni is a family-owned winery run by Giacomo Centanni and daughters Elisa and Daniela, and all Centanni’s wines are sourced from the family’s own 100% certified organically grown vines.
 - Made from 100% Montepulciano, which is not to be confused with Tuscany’s Rosso di Montepulciano, a DOC red made from a variety of Sangiovese grown within the Montepulciano zone. In this case, the grape is Montepulciano—a cherished native variety found throughout Abruzzo and the Marche.
 - Le Marche means “the marches,” in other words, the borderlands. Within this rarely visited region there is nearly every kind of topography imaginable. Locals boast that one can ski here in the morning and swim in the sea in the afternoon.
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Tasting Notes

Full bodied and dry. Flavors of dark cherry and leather with a long finish.

VARIETAL
Montepulciano
APPELLATION
Le Marche, Italy
ALCOHOL
14.50
SIZE
750ml
BLEND
Montepulciano

The Story to Know

From the winery:

Our name means ‘a century’ in English and we have learned to think about the future as an accumulation our grape harvests. A journey across generations, together today and together tomorrow, in the vineyard and around the table. With the passing of the seasons, our organic winery has chosen to focus on the land, with our family supplying the

energy.

We are bonded by a passion for good things and for great ideas passed down from the oldest to the youngest in our house. This bond is a guarantee for our work day-to-day and for our wine, springing from the land, sweetened by our mild climate and scented by the sea breeze.

Our farm is organically certified and we ensure that our vineyards and our wines closely follow the expert winemaking tradition that our family has evolved over the decades.

Perfect Pairings

From the winery:

Pair with roast quail, curd pork cheek, glazed Sibillini apples and tardivo.

Ratings

92 *Insider* points

Reviews

This 100% Montepulciano has us coming back for more. Very well balanced tanins and acidity. The red berry flavors and spicy leather notes make for an excellent combination. -**Premier Sommelier Team**