

FRANCO PACENTI



BRUNELLO DI MONTALCINO 2019

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Grape varietal: Sangiovese

Vinification: stainless steel tank with temperature controlled with pumping over and délestage, followed by long maceration on the skins

Ageing in wood: over 30 months in big Slavonian and French oak barrel

Refinement in bottle: bottle ageing longer than 4 months

Colour: intense ruby red color turning to garnet

Bouquet: fruity and toasted, with balsamic notes; intense, nice complexity and fine

Taste: great structure, elegant, harmonious and persistent

First vintage produced: 1966

Climate conditions: During winter season we had a lot of rain with even snow, thanks to them we filled the hydro gap from last year. Spring time registered temperatures over the seasonal average and summer time was characterized by high temperatures, interrupted by some storms. In September, despite few rainfalls, warm temperatures lead to a good ripening of the grapes.

Vintage rating: ★★★★★

(Consorzio del Vino Brunello di Montalcino)

Azienda Agricola Pacenti Franco

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GPS: 43° 03' 55,8" N - 11°29' 56,6" E

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