

FRANCO PACENTI



ROSSO DI MONTALCINO 2021

DENOMINAZIONE DI ORIGINE CONTROLLATA



Vineyards: North-East side of Montalcino hill in the Canalicchio area, 300 mt altitude above sea level.



Soil: strong clay composition, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



Grape variety: Sangiovese.



Training system: spurred cordon with 4.000 vines/ha.



Sustainability: green manure to improve soil structure, compost with pruned shoots to keep soil fertility, sexual confusion to prevent the spreading of the vine moth.



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



Ageing: 7 months in big Slavonian and French oak barrel of 25 hl, followed by a short bottle ageing.



View: ruby red colour.



Bouquet: floral, fruity, fragrant.



Taste: good structure and pleasantness, balanced and harmonious.



Service temperature: 16-18 °C



Food pairing: first dishes with rich sauces, cold cuts and cheeses. Recommend with "Cacciucco".



First vintage: 1975



Sizes: 0,75 l

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Vintage notes

Following a mild winter, we choose to start a late pruning at the end of March, to delay budding and avoid potential damages caused by late frosts; that indeed happened at the beginning of April.

Our gems, still closed, were saved from cold temperatures which last until May. Few spring rainfalls were fundamental to deal with a hot and dry summer, with high picks of temperatures which in the middle of August reached more than 40° C.

Favorite by the north side and clay soil composition which retains humidity, our vineyards react quite well to this extreme weather, avoiding stressing too much. During summertime we had hailstorms as well, without, fortunately, damaging our vines.

September climate, with hot and windy days and fresh nights, was fundamental to reach an optimal sugar and phenolic maturation, with healthy and rich grapes.