

FRANCO PACENTI



## ROSSO DI MONTALCINO 2017

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varietal:** 100% Sangiovese Grosso also known as "Brunello" in Montalcino, denomination "a cascade"

**Vinification:** medium fermentation on pomace, with frequent pumping of the wine over the cap, maximum temperature left to rise freely up to 28°C and then to decrease freely until racking

**Ageing in wood:** from 8 to 12 months in medium-large Slavonian and French oak barrel

**Refinement in bottle:** 2 months in airconditioned rooms

**Colour:** intense ruby red

**Bouquet:** elegant, floral, with a spicy note

**Taste:** well structured, drinkable and pleasant, full bodied, harmonious and balanced

**Food pairings:** pasta with meat sauces, soups, roast meats, seasoned cheese. Serve at 18° C

**First vintage produced:** 1975

**Size bottles produced:** 750 ml – 6.666 bottles

**Climate conditions:** Despite higher spring temperatures than the average with less rainfalls and a dry and hot summertime, grapes were in perfect shape thanks to the clay soil that hold water deeper, surviving the drought of the whole year. Consequently vines suffered, getting a faster maturation of the grapes. Few rainfalls in september brought a balance that allow us to harvest at the beginning of the month. A good vintage, with -30% of the entire production due to the frost we had in April when bud breaks already started due to higher temperatures.

**Vintage rating:** ★★★★★  
[Consorzio del Vino Brunello di Montalcino]

**Azienda Agricola Pacenti Franco**

Loc. Canalicchio di Sopra, 6 - 53024 Montalcino (SI)

GPS: 43° 03' 55.8" N - 11° 29' 56.6" E

Tel./Fax +39 0577 84 92 77 - info@francopacenticanalicchio.it

www.francopacenticanalicchio.it