

FRANCO PACENTI



BRUNELLO DI MONTALCINO 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Grape varietal: 100% Sangiovese Grosso also known as "Brunello" in Montalcino

Vinification: medium-long fermentation on pomace, with frequent pumping of the wine over the cap, maximum temperature left to rise freely up to 30°C

Ageing in wood: more than 30 months in medium-large Slavonian and French oak barrels

Refinement in bottle: more than the required minimum of 4 months, in compliance with the production discipline, in airconditioned rooms

Colour: intense ruby red tending towards garnet

Bouquet: floral, fruity, intense with underwood tones

Taste: great structure, elegant and harmonious extremely persistent

Food pairings: red meat and game stews, seasoned cheeses. Open the bottle at least two hours before to let the wine breathe. Serve at 18° C in large crystal glasses

First vintage produced: 1966

Size bottles produced: 750 ml – 24.000 bottles | 1500 ml – 250 bottles | 3000 ml – 50 bottles | 5000 ml – 10 bottles

Climate conditions: A perfect result in climate, 2015 was an excellent vintage, in terms of quality and quantity. A rainy spring gives to the vines the perfect amount of water to face high summer temperatures. Few rainfalls at the end of july give us a help. In september, thanks to good excursion between day and night, we reached extremely elegant parfums. A great vintage to remember.

Valutazione annata: ★★★★★

[Consorzio del Vino Brunello di Montalcino]

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