

Antonio
Galloni
92 PTS
2018

Antonio
Galloni
92 PTS
2017

Antonio
Galloni
93 PTS
2016



TASTING NOTES

Sleek and complex for a Rosso with weight and definition. Elegant and structured.

Siro Pacenti Rosso di Montalcino

COUNTRY ABV
Italy 15%

REGION VARIETALS
Tuscany Sangiovese

APPELLATION
DOC Rosso di
Montalcino

WINERY

Siro Pacenti bought his estate and planted his first vines in 1970, all of which still thrive today. The property is north of Montalcino, in Pelagrilli, and overlooks Siena with 22 hectares of Sangiovese in fresh, clay soils. In 1988, Giancarlo Pacenti took over operations at the winery, producing the first Rosso and Brunello di Montalcino that same year. At the beginning of the Nineties, the estate expanded to include land south of Montalcino (Piancornello) where Giancarlo's grandfather had planted five hectares of Sangiovese in the 1960s. Pelagrilli is characterized by clayey, sandy soils, sitting at 350 meters above sea level at the base of the Montalcino hill. The wines are elegant and aromatic. In Piancornello, the vineyards grow in more mineral and pebbly soils atop ground rock. The climate here is also hotter, resulting in more structured, potent wines with the sweet, round tannins typical of Sangiovese.

CULTIVATION

Harvested only by hand, manual sorting of grapes on appropriate tables before and after the destemming.

VINIFICATION

In steel at a controlled temperature.

AGING

Aged in French oak of 225 L for 12 months and then in bottle.