

James
Suckling
94 PTS
2017

Antonio
Galloni
91 PTS
2017

Wine
Spectator
97 PTS
2016



TASTING NOTES

Lots of structure and true pedigree from the northern section of Montalcino. Higher tone red fruits enveloped by French oak accents of toffee and vanilla.

Siro Pacenti

Brunello di Montalcino Pelagrilli

COUNTRY ABV
Italy 14,5%

REGION VARIETALS
Tuscany Sangiovese

APPELLATION
DOCG Brunello 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 24 months and then in bottle.