



James
Suckling
98 PTS
2016

Antonio
Galloni
95 PTS
2016

James
Suckling
100 PTS
2015



TASTING NOTES

Reserve level wines boasting opulent fruit and high-tone spices. Supported by oak aging and offering layers of mocha and vanilla but true cherry, red and black berry notes come through layers of sweet tobacco leaf.

Siro Pacenti PS Brunello di Montalcino Riserva

COUNTRY	ABV
Italy	14,5%
REGION	VARIETALS
Tuscany	Sangiovese

APPELLATION
DOCG Brunello di
Montalcino Riserva

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 minerally 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

PS is made from the grapes grown in a single vineyard planted by Siro Pacenti on the north side of Montalcino at the beginning of the Seventies. Bottled only in exceptional vintages. It is not filtered and requires long aging. 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.

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