

FRANCO PACENTI



BRUNELLO DI MONTALCINO RISERVA 2019

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Vineyards: North-East side of Montalcino hill in the Canalicchio area, 300 mt altitude above sea level.



Soil: strong clay composition soil, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



Grape variety: Sangiovese.



Training system: spurred cordon with 4.000 vines/ha.



Sustainability: green manure to improve soil structure, compost with pruned shoots to keep soil fertility, sexual confusion to prevent the spreading of the vine moth.



Vinification: stainless steel tank with temperature controlled with pumping over and délestage, followed by long maceration on the skins.



Ageing: 24 months in big French oak barrel of 25 hl and 10 hl, followed by a bottle ageing longer than 6 months.



View: intense ruby red color turning to garnet.



Bouquet: fruity, toasted and mineral; very intense, nice complexity and fine.



Taste: great structure, harmonious, very intense and persistent.



Service temperature: 18-20 °C



Food pairing: rich dishes like stew red meats and game. Recommend with dark chocolate.



First vintage: 1988



Sizes: 0,75 l - 1,5 l

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Vintage notes

After a relatively mild and little rainy winter climate, May showed an important drop in temperatures with abundant rainfall: if on the one hand the vegetative cycle of the vine has slowed down, on the other the rains rebalanced the soil. A hot and dry summer, with no hot peaks, re-established the times and preserved the leaves, intact and efficient, thanks to water reserves as well. A mild September with high temperature excursions between day and night was fundamental for a slow and homogeneous maturation of the grapes. The harvest postponed to the beginning of October was perfect in terms of quality and quantity.