
BRUNELLO DI MONTALCINO DOCG 2019

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



The Wine Advocate – Robert Parker:
93 points

James Suckling:
94 points

Vinous:
92 points

Kerin O’Keefe:
94 points

Decanter :
93 points

Falstaff :
93 points

Wine Align – Michael Godel:
95 points

Jancis Robinson:
16 points

WinesCritic – Raffaele Vecchione:
94 punti

Italy’s Finest Wines:
95 punti – golden glass

TASTING NOTES

THE WINE ADVOCATE – ROBERT PARKER

The Franco Pacenti 2019 Brunello di Montalcino starts off shy aromatically and then transitions into underbrush, bramble and dried herb. It offers dried currant, black plum and smoked spice. The palate is medium-bodied and fleshy with powdery tannins, but you still can't classify this as a girthy Brunello. There is a moment of pretty slenderness mid-palate. I would recommend a near or medium-term drinking window. Drink date 2025-2040. (Monica Larner)

JAMES SUCKLING

Aromas of black mushrooms with black cherries and wet tree bark follow through to a medium to full body with creamy-textured tannins that give a sense of beauty and class. Layers of fruit and a flavorful finish, but always holding back. Elegant. Best after 2025.

VINOUS

The 2019 Brunello di Montalcino opens slowly in the glass, earthy, dusty and floral, showing a savory blend of wild herbs and black cherries. This is surprisingly energetic on the palate with silk textures and a juicy core of wild berry fruit complemented by violet inner floral toward the close. A saturation of fine tannins clamps down hard through the finish as the 2019 tapers of dry and with admirable length, leaving a tactile mineral crunch of fade. Extensive cellaring will be required. Drinking window 2026-2036. (Eric Guido)

KERIN O'KEEFE

Aromas of fragrant blue flower, forest floor, eucalyptus and spice form the nose on the elegant 2019 Brunello from Franco Pacenti. On the taut, savory palate, polished tannins and bright acidity provide agile support and energy. Drink 2027-2034.

DECANTER

With the young, third generation firmly at the helm, the Franco Pacenti property is on the rise. The estate Brunello has been produced since 1966, corresponding with the creation of the denomination. The 2019 is a compelling expression of its territory. From a backdrop of sweet wet earth, scents of roasted chestnut and violet arise. Approachable on the entry, the palate expands with ripe, rounded fruit. Heady dark cherry is offset by a coriander spiciness and juicy acidity. Tannins are velvety and embracing. Lots of flavour and enough stuffing for the next 10 years. Drinking window: 2024 – 2034. (Michaela Morris)

FALSTAFF

Ruby red with a garnet rim. Ripe strawberry, ivy and roasted almonds on the nose,

accompanied by balsamic notes. Also has a balsamic undertone on the palate, showing firm drive, ripe fruit and fruity texture, unfortunately becoming a little broad-meshed and vegetal in the finish. (Othmar Kiem, Simon Staffle)

WINE ALIGN – MICHEAL GODEL

Le millésime est généreux, aussi facile soit-il, on le sait. Certains sangiovese ressortent nets, fruités et libres, d'autres denses et tanniques. Viennent ensuite les Brunello '19 qui combinent tous les éléments, ou du moins une pléthore de possibilités pour exiger Annata de manière complète, superposée et équilibrée. Certains diront peut-être que les meilleurs domaines sont ceux qui réussissent les millésimes les plus difficiles et France Pacenti en fait partie, mais la véritable excellence vient de ceux qui atteignent leurs objectifs dans les deux sens. Laissez-vous intriguer et initier par un Brunello di Montalcino si complet et construit pour toutes les manières dont ces sangiovese sont capables d'exprimer leur territoire. Le passé et le futur sont liés, forgés et pour toutes les bonnes raisons. À boire entre 2025 et 2034. Dégusté en novembre 2023.

JANCIS ROBINSON

Maturing mid to deep ruby with brickly rim. Brooding and concentrated but not yet open on the nose. Embryonic, tangy, sleek cherry fruit with grainy tannins. Has the capacity to age, but lacks a little in complexity and hedonistic appeal. (Walter Speller)

WINESCRITIC – RAFFAELE VECCHIONE

Equilibrato nel profilo sensoriale terso e coinvolgente ricorda di petali di rosa, melograno, succo di pompelmo, ciliegie, buccia di limone, citronella, eucalipto, foglie di tè verde e zenzero tagliato descrivono la scena principale. Corpo medio-pieno, tannini soffici poco estratti ed un finale di ottima leggiadria. Meglio dal 2024.

ITALY'S FINEST WINES

Tamarindo e a cui segue torrefazione e polvere di cacao fondente e china. Al palato è sapido con una trama tannica di buona concentrazione che crea una nota alternata con le componenti saporite fruttate. Finale lungo, armonico, con echi sul frutto e spezie.