

FRANCO PACENTI



BRUNELLO DI MONTALCINO 2016

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: 40 months in big Slavonian and French oak barrel of 50 hl, followed by a bottle ageing longer than 4 months.



View: intense ruby red color turning to garnet.



Bouquet: fruity and toasted, with balsamic notes; intense, nice complexity and fine.



Taste: great structure, elegant, harmonious and persistent.



Service temperature: 18-20 °C



Food pairing: flavorful dishes like red roasted meat and game, seasoned cheeses.



First vintage: 1966



Sizes: 0,375 l - 0,75 l - 1,5 l

BRUNELLO DI MONTALCINO 2016

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Vintage notes

A mild winter and a hot April, anticipated of 15 days the vegetative development of the vines. May and June were characterized of cooler temperatures and rain, that moisturize the soil and restored the right times. Summer was hot but with balanced temperatures. In the first 15 days of September, the temperature range was perfect between day and night, this led to the ripening with a good sugar of the grapes, rich in acidity, color and perfumes, and the harvest started in the late September. A great vintage, with a particular charm.