

FRANCO PACENTI



## BRUNELLO DI MONTALCINO RISERVA 2015

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, 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:** 36 months in big Slavonian and French oak barrel of 50 and 25 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

The perfect climate, an excellent vintage in terms of quality and quantity. A rainy spring gives the vines the perfect amount of water to face the summer and its high temperatures without being in stress. Some rainfalls arrived, just in time the end of July and August. In September a good temperature range between day and night, that reached extremely elegant scents. A great vintage to remember.