

FRANCO PACENTI



## BRUNELLO DI MONTALCINO “ROSILDO” 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, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



**Grape variety:** Sangiovese with careful selection of the grapes from Vigna della Creta.



**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 French oak barrel of 10 hl, followed by a 12 months bottle ageing.



**View:** intense ruby red color turning to garnet.



**Bouquet:** fruity, spicy and mineral, with licorice notes; very intense, complex and fine.



**Taste:** great structure and elegance, with smooth tannins, harmonious and very persistent.



**Service temperature:** 18-20 °C



**Food pairing:** rich dishes with red meats and game, combined with mushrooms and truffles. Great meditation wine.



**First vintage:** 2015



**Sizes:** 0,75 l - 1,5 l - 3 l

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### Vintage notes

A moderate winter and a hot april anticipate in 15 days the maturation of grapes, than a cooler temperature and rain in may and june moisturize the soil. Summertime was instead hot but not so much, with a perfect temperature excursion between day and night in the first half of september that facilitate a faster maturation and a good sugar stenght of grapes, rich in acidity, colors and parfums, starting the harvest in the late september.