

FRANCO PACENTI



## ROSSO DI MONTALCINO 2017

DENOMINAZIONE DI ORIGINE CONTROLLATA



**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 medium-long maceration on the skins.



**Ageing:** 12 months in big French oak barrel of 25 hl, followed by a short bottle ageing.



**View:** ruby red colour.



**Bouquet:** floral, fruity, fragrant.



**Taste:** good structure and pleasantness, balanced and harmonious.



**Service temperature:** 16-18 °C



**Food pairing:** first dishes with rich sauces, cold cuts and cheeses. Recommend with "Cacciucco".



**First vintage:** 1975



**Sizes:** 0,75 l

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### Vintage notes

Despite higher spring temperatures than the average with less rainfalls and a dry and hot summertime, grapes were in perfect shape thanks to the clay soil able to hold water deeper, surviving the drought of the whole year. In the beginning of September the rains bring back the right ripening time, so the harvest started 10 days earlier, just in the middle of the month. After all, a good vintage, but less production due to the frost of April, which damaged buds in activity, and drought that formed smaller and lighter grapes compared to standard.