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# TERRE DI MONTALCINO

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**In the wine trade, as in the wine bottle, the most exciting developments require time and patience but reward those who wait.**

Terre di Montalcino is a new project arising from a decades-long friendship between Dalla Terra founder, Brian Larky, and iconic Montalcino winegrower, Giancarlo Pacenti.

A camaraderie built from a mutual appreciation for good wine and a respect for each other's expertise Brian's in the American market for fine Italian wine, and Giancarlo's in the nuance and precision of growing and vinifying extraordinary Sangiovese always held the possibility for collaboration in business as well as in friendship when the time was right.

The realization in the mid-2020's of Giancarlo's Terre di Montalcino project was finally the moment to join forces.

Terre di Montalcino is a wine project built around the pleasure that comes from drinking good Brunello in good company. It is a vibrant and authentic expression of the Montalcino territory and winemaking tradition. The grapes for Terre di Montalcino are sourced from a clone selection of the Pacenti family vineyards, which were planted in the 1960's and have been sustained into the 21st century by sélection massale, and high density.



## PROPRIETY

# THE TRUE ESSENCE OF TUSCAN TERROIR

Our Wine captures the spirit of **Tuscan terroir**. The roots are in the historical part of the Montalcino hill. The impeccable winemaking preserves the best characteristics of the fruit.

## VINEYARDS

# A TERRITORY RICH IN BIODIVERSITY

In Tuscany, 50 meters are enough to have a terrain with different characteristics. **Respect for the Earth** and for the Sangiovese grapes are the only way of working that we know. The impeccable care of each plant is the essential condition for having grapes with optimal characteristics.



WHO WE ARE

# THE EARTH AND THE PEOPLE

Only the careful attention afforded to each plant allows us to have perfect fruit at harvest. This is the same care and attention that, in the cellar, preserves and enhances the purity of Sangiovese.

# A rational method

The approach of Terre di Montalcino's winery is unique and differentiating for its “**rational winemaking**”, that is to say the union of experience, experimentation and research but with maximum respect of its land of origin.

Every detail is prepared with **meticulous care**, through the entwining of passion, technology and competencies. In order to achieve a single objective: to transfer the personality and **aromas of the best Sangiovese grapes** to the glass of wine in its maximum expression of the territory.



## The vision

New clones of Sangiovese, high-density planting and a low yields per plant.



## The winemaking

A perfect hand-selection of fruit, aided by an optical sorter, concrete tanks, oak barrels, and ...



... and Time

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## SUSTAINABILITY

# Values which make the difference



### Mindful Vineyard Management

Our work in the vineyards is irreplaceable and brings with it the maximum respect for the earth.



### Modern Winemaking

Terre di Montalcino offers a new vision of vinification, guided by the maximum respect for the Sangiovese varietal, in its most pure and unique expression and for its terroir of origin.



### Varied Terroir

Historic family plantings at the Pelagrilli estate in the northern reaches of Montalcino's winegrowing territory are complimented by similarly historic plantings at Piancornello in the south.

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# BRUNELLO DI MONTALCINO

It grows in the coolest part of Montalcino on **clay-sandy soils** that give to the **wine unique characteristics**. The vines are planted with a high density and have a very low production per plant. Finesse and elegance are the qualities that characterize the grapes.

## REGION

Tuscany

## VINEYARD LOCATION

Montalcino

## DENOMINATION

Brunello di Montalcino DOCG

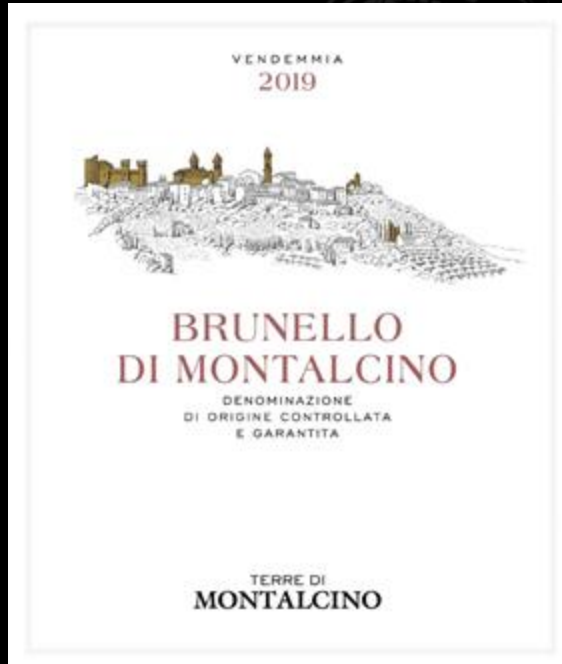
## GRAPES

100% Sangiovese

## FIRST VINTAGE

2019





## HARVEST

Vine Age: 15 years or younger

Harvest exclusively by hand.

Three stages of selection beginning on the vine through to optical sorting machine.



## VINIFICATION

Fruit is destemmed, crushed, and cold macerated.

18-20 days alcoholic fermentation by selected indigenous yeasts in Stainless Steel at a controlled temperature of 77 degrees (F). Then 5-10 days maceration before press and MLF.



## MATURATION

24 months in 2<sup>nd</sup> Passage 225L French barriques.

18 months in bottle.



# About the wine

Berry selection is meticulous, beginning with **hand-harvest** in the vineyards and a subsequent pass through an optical sorting machine before a final hand-sort at the winery. **Fermentation in steel tanks** is slow and cool, lasting about 3-4 weeks at a controlled temperature of 77 degrees Fahrenheit. The finished wine then refines for a period of **24 months in a combination of French oak barriques** (225L) and concrete tanks before a final 18 months' rest in bottle.

The Brunello wine bottled under the Terre di Montalcino label is **brilliant** from the moment the cork is pulled.

A deep but **translucent ruby tone** reflects the 100% Sangiovese composition of authentic Brunello di Montalcino. Vines on the cusp of their most productive years produce berries with **tannins that frame the wine's fruit-driven core with a velvety firmness**, which is enlivened by a rush of crunchy acidity in every sip. Sangiovese 100% from vineyards aged 15 years old or less (mainly 12-15 years old). The current production capacity is **up to 36,000 bottles** per year with ability to grow in the future.

As the Brunello di Montalcino denomination requires, this is a wine capable of **evolution with further bottle age**. But, contrary to many things in the world of wine, one needn't wait to experience the rewards of Terre di Montalcino.

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thank you for your attention

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