

SIRO PACENTI "PELAGRILLI" BRUNELLO DI MONTALCINO DOCG



WINE STORY

Pelagrilli is the name of the original vineyard purchased by Siro in 1970 as well as the name of the winery's flagship Brunello. Originally made with only grapes from the Pelagrilli vineyard, it now includes grapes from both Pelagrilli and the newer Piancornello vineyard located in the southern part of the appellation. The winery only uses grapes from vines that are between 25-40 years old. The winery's banner item, "Pelagrilli" receives delicate attention on the sorting table (in multiple tries) and in the cellar. Pelagrilli walks the razor's edge between elegance and power with uncommon depth and complexity.

PRODUCER PROFILE

Winery Owner(s):
Giancarlo Pacenti
Winemaker:
Giancarlo Pacenti
Winery Founded:
1970
Region:
Tuscany

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Montalcino
ELEVATION:	200 a 380 meters above seal level
SOILS:	Clay and sand characterize the soils at Pelegrilli. Soils at Piancornello are rich in minerals, with pebbles and ground rock
TRAINING SYSTEM:	Guyot and cordon spur
FARMING PRACTICES:	Sustainable
AGE OF VINES:	25-40 years old
YIELD:	3001 kg per hectare
GRAPES:	Sangiovese
TYPE OF YEAST:	Indigenous yeast
FERMENTATION:	Cold maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	No Filtration
AGING CONTAINER:	225-liter French oak barriques and concrete vats
AGING TIME:	24 months
BOTTLE AGING TIME:	22 months
PRODUCTION:	28,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5.98 g/l
RESIDUAL SUGAR:	1.7 g/l	EXTRACT:	35.7 g/l