

# SIRO PACENTI PS BRUNELLO DI MONTALCINO DOCG RISERVA



## PRODUCER PROFILE

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

## WINE STORY

A rare and unforgettable wine, PS Brunello di Montalcino Riserva is only made in exceptional vintages. 100% of the fruit is sourced from the original parcel of vines at Pelagrilli, north of Montalcino village. Rigorous sorting of the berries produced by the already low-yielding vines resulted in just 1,800 bottles of wine in the 2019 vintage. 30 months in custom-made French barriques was followed by 2 months in concrete and 24 months in bottle. The winery did not produce another Riserva until the 2022 vintage, which will be ready for release in 2028.

## VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Montalcino, Tuscany
<b>ELEVATION:</b>	200 - 380 meters a.s.l.
<b>SOILS:</b>	Sandy and clay soils in Pelegrilli; Piancornello is rich in mineral, pebbles and ground rock
<b>TRAINING SYSTEM:</b>	Guyot and cordon spur
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	60 - 63 year-old-vines
<b>YIELD:</b>	3003 kg
<b>GRAPES:</b>	Sangiovese
<b>TYPE OF YEAST:</b>	Indigenous yeast
<b>POST-FERMENTATION PROCEDURES:</b>	lees contact
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes
<b>FILTRATION:</b>	No Filtration
<b>AGING CONTAINER:</b>	225-liter French oak barriques and concrete vats
<b>AGING TIME:</b>	30 - 32 months
<b>BOTTLE AGING TIME:</b>	22 months
<b>PRODUCTION:</b>	1500 bottles
<b>VEGAN:</b>	Yes

## TECHNICAL DATA

<b>ALCOHOL:</b>	15%	<b>TOTAL ACIDITY:</b>	5.7 g/l
<b>RESIDUAL SUGAR:</b>	0.1 g/l	<b>EXTRACT:</b>	32.9 g/l