

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

VINEYARD LOCATION:	Montalcino, Tuscany
ELEVATION:	200 - 380 meters a.s.l.
SOILS:	Sandy and clay soils in Pelegrilli; Piancornello is rich in mineral, pebbles and ground rock
TRAINING SYSTEM:	Guyot and cordon spur
FARMING PRACTICES:	Sustainable
AGE OF VINES:	60 - 63 year-old-vines
YIELD:	3003 kg
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:	30 - 32 months
BOTTLE AGING TIME:	22 months
PRODUCTION:	1500 bottles
VEGAN:	Yes

TECHNICAL DATA

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