



WINE STORY

The Brunello di Montalcino from Terre di Montalcino is easy to like. It is a wine that delivers the structure, presence, and length of a true Brunello and marries those qualities with a pristine core of cherry fruit buoyed by balanced and juicy acidity. It is a meticulously crafted wine, reflective of territory and tradition, that will improve in bottle, but which begs to be drunk now.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Montalcino, Tuscany
ELEVATION:	200 to 380 meters
SOILS:	Sandy and clay soils
TRAINING SYSTEM:	Guyot and cordon spur
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15 years and younger
YIELD:	3004 kg
GRAPES:	Sangiovese
TYPE OF YEAST:	Indigenous yeast
POST-FERMENTATION PROCEDURES:	lees contact
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	225-liter French oak barriques and concrete vats
AGING TIME:	24 months
BOTTLE AGING TIME:	18 months
PRODUCTION:	36000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
Giancarlo Pacenti
Winemaker:
Giancarlo Pacenti
Winery Founded:
2018
Region:
Tuscany

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2.1 g/l	EXTRACT:	35 g/l