

TERRE DI
MONTALCINO

WINERY NAME:	TERRE DI MONTALCINO
WINERY LOCATION:	Montalcino, Tuscany
VINEYARD LOCATION:	Montalcino, Tuscany
VINEYARD LAND:	28 ha (69 acres)
FARMING PRACTICES:	Sustainable
GRAPE VARIETIES:	Sangiovese
WINE STYLES:	Still red wines
WINE REGIONS:	Brunello di Montalcino DOCG
TOTAL WINE PRODUCTION:	36,000 bottles
YEAR FOUNDED:	2018
OWNER(S):	Giancarlo Pacenti
WINEMAKER(S):	Giancarlo Pacenti



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. Fruit for Terre di Montalcino is sourced from vines aged 15 years and younger in the historic Pacenti family vineyards, which were planted in the 1960's and have been sustained into the 21st century by sélection massale.

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. 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.

WINES IN THE TERRE DI MONTALCINO PORTFOLIO

· Terre di Montalcino Brunello di Montalcino DOCG

