

# 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 Originally made with only grapes from the Pelagrilli vineyard, it now includes grapes from both Pelagrilli and the newer Piancornello vineyard located in the southern part of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

<b>VINEYARD LOCATION:</b>	Montalcino
<b>ELEVATION:</b>	200 a 380 meters above seal level
<b>SOILS:</b>	Clay and sand characterize the soils at Pelegrilli. Soils at Piancornello are rich in minerals, with pebbles and ground rock
<b>TRAINING SYSTEM:</b>	Guyot and cordon spur
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	25-40 years old
<b>YIELD:</b>	3001 kg per hectare
<b>GRAPES:</b>	Sangiovese
<b>TYPE OF YEAST:</b>	Indigenous yeast
<b>FERMENTATION:</b>	Cold maceration
<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>	24 months
<b>BOTTLE AGING TIME:</b>	22 months
<b>PRODUCTION:</b>	28,000 bottles
<b>VEGAN:</b>	Yes

## TECHNICAL DATA

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