

SIRO PACENTI ROSSO DI MONTALCINO DOC



WINE STORY

Siro Pacenti Rosso di Montalcino is produced with great care from vines aged 15-25 years. Following a rigorous selection by optical sorter, the fruit is destemmed and sorted again before a brief cold maceration. Vinification in steel and concrete lasts about 4 weeks and is followed by 12 months in new French barrique before bottling. A wine of purity and depth rarely encountered in the Rosso category, Siro Pacenti Rosso di Montalcino averages 15,000 bottles per year, or roughly 20% of the winery's total production.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Pelegrilli NE of Montalcino - Piancornello southern Montalcino
ELEVATION:	200 - 380 meters a.s.l.
SOILS:	Sandy with clay and marine origin; Calcareous
TRAINING SYSTEM:	Guyot and cordon spur
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15 - 25 year old vines
YIELD:	3000 kg per hectare
GRAPES:	Sangiovese
TYPE OF YEAST:	Indigenous yeast
FERMENTATION:	Cold maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	225-liter French oak barriques
AGING TIME:	9 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	15,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

Giancarlo Pacenti

Winemaker:

Giancarlo Pacenti

Winery Founded:

1970

Region:

Tuscany

TECHNICAL DATA

ALCOHOL:	15.5%	TOTAL ACIDITY:	5.98 g/l
RESIDUAL SUGAR:	0.5 g/l	EXTRACT:	33.6 g/l