

SIRO PACENTI VECCHIE VIGNE BRUNELLO DI MONTALCINO DOCG



WINE STORY

As its name suggests, Vecchie Vigne arises from the historic sections of the Pelagrilli and Piancornello vineyards. It is sourced from vines aged 40-60 years in both the Pelagrilli vineyard and the Piancornello vineyard in Montalcino's southeast. Berries are selected in multiple passes, before and after destemming, through an optical sorter. The wine is aged in custom-made French barriques for 24 months followed by two months in concrete and a final 22 months matured in the bottle. Vecchie Vigne is precise, pronounced, dense, and balanced, this is convincing old-vine Sangiovese.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Montalcino, Tuscany
ELEVATION:	200 - 380 meters a.s.l.
SOILS:	Pelagrilli has sandy soil with clay; Piancornello is rich in minerals with pebbles and ground rock
TRAINING SYSTEM:	Guyot/Cordon Spur
FARMING PRACTICES:	Sustainable
AGE OF VINES:	40-60 year old vines
YIELD:	3002 kg per hectare
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:	24 months
BOTTLE AGING TIME:	22 months
PRODUCTION:	12,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
Giancarlo Pacenti
Winemaker:
Giancarlo Pacenti
Winery Founded:
1970
Region:
Tuscany

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5.7 g/l
RESIDUAL SUGAR:	1.3 g/l	EXTRACT:	32.2 g/l