

Brunello di Montalcino DOCG Vecchie Vigne



Structured and elegant, with silky tannins and a long finish.

This wine comes from two vineyards with vines over 35 years old; annual production is around 30,000 bottles.

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| GRAPES | SANGIOVESE 100% COMING FROM OUR VINEYARDS OF OVER 35 YEARS OLD |
| HARVESTING | ONLY BY HAND ON A PRODUCTION FOR STRAIN OF 800/1.000 G., MANUAL SORTING OF GRAPES ON APPROPRIATE TABLES BEFORE AND AFTER THE DESTEMMING |
| WINE-MAKING | IN STEEL AT CONTROLLED TEMPERATURE |
| AGEING | IN FRENCH OAK BY 225 LT. FOR 24 MONTHS AND THEN IN BOTTLE |
| VINTAGE | 2015 |
| TOTAL PRODUCTION | 25.000 BOTTLES OF 750 ML |
| MAIN DATA ANALYSIS | |
| ALCOHOL | 14,5 % |
| DRY EXTRACT | 32,2 GR/LT |
| TOTAL ACIDITY | 5,9 GR/LT |
| PH | 3,5 |
| UNFILTERED WINE | THE SIRO PACENTI ESTATE PRACTICES SUSTAINABLE AGRICULTURE. THE NATURAL SEDIMENT THAT OCCASIONALLY ACCURS IN OUR BOTTLES IS EVIDENCE OF OUR WINEMAKING PHILOSOPHY. WE RECOMMEND TO DECANT THE WINE BEFORE SERVING |

