

Brunello di Montalcino DOCG Riserva PS



PS is made from the grapes grown in a single vineyard planted by Siro Pacenti on the north side of Montalcino at the beginning of the Seventies.

Bottled only in exceptional vintages.

It is not filtered and requires long ageing.

PS is well structured, elegant and potent, possessing the unique character of the land where it is born.

GRAPES SANGIOVESE 100% COMING FROM 1,50 HA IN THE NORTHERN AREA (PELAGRILLI) OF OVER 40 YEARS OLD

HARVESTING ONLY BY HAND ON A PRODUCTION FOR STRAIN OF 800/1000 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 2012

TOTAL 2.000 BOTTLES OF 750 ML

PRODUCTION
800 BOTTLES OF 1500 ML

MAIN DATA

ANALYSIS

ALCOHOL 14,5 %

DRY EXTRACT 33,2 GR/LT

TOTAL ACIDITY 6 GR/LT

PH 3,52

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



SIRO PACENTI

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