

# Brunello di Montalcino DOCG Vecchie Vigne

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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.

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

