

Rosso di Montalcino DOC



The greatest care goes into the production of Siro Pacenti Rosso di Montalcino. The grapes used for the Rosso di Montalcino come from vines between 15 and 25 years old. Manual sorting of grapes on appropriate tables before the destemming, using and optical selector after the destemming. Structured and powerful keep the freshness and typical aromas of our land.

GRAPES	100% SANGIOVESE FROM VINEYARDS BETWEEN 15 AND 25 YEARS OLD
HARVESTING	ONLY BY HAND ON A PRODUCTION FOR STRAIN OF 800/1000 GR.
WINE-MAKING	IN STEEL AT CONTROLLED TEMPERATURE
AGEING	IN FRENCH OAK BY 225 LT. FOR 12 MONTHS AND THEN IN BOTTLE
VINTAGE	2018
TOTAL PRODUCTION	15.000 BTG DA 750 ML.
MAIN DATA ANALYSIS	
ALCOHOL	14,5 %
DRY EXTRACT	32 GR/LT
TOTAL ACIDITY	5,6 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

