

Brunello di Montalcino DOCG Pelagrilli



Balanced, fresh and a very elegant structure.

It is produced in our vineyards, which range from 25 to 35 years old, mostly on the north side of Montalcino.

GRAPES SANGIOVESE 100% COMING FROM NORTHERN AREA (PELAGRILLI), FROM VINEYARDS OF OVER 25 YEARS OLD

HARVESTING ONLY BY HAND ON A PRODUCTION FOR STRAIN OF 800/1.000 GR. 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 23.000 BOTTLES OF 750 ML

MAIN DATA ANALYSIS

ALCOHOL 14,5 %

DRY EXTRACT 33,2 GR/LT

TOTAL ACIDITY 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

