

FRANCO PACENTI  
CANALICCHIO



# BRUNELLO DI MONTALCINO RISERVA 1995

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Grape varietal:** carefully selected 100% Sangiovese Grosso also known as "Brunello" in Montalcino

**Vinification:** long fermentation on pomace, with frequent pumping of the wine over the cap, maximum temperature left to rise freely up to 32°C

**Ageing in wood:** 36 months in medium-large Slavonian and French oak barrels

**Refinement in bottle:** more than the required minimum of 6 months, in compliance with the production discipline, in airconditioned rooms

**Colour:** intense ruby red tending towards garnet

**Bouquet:** elegant and fruity, very intense and complex with balsamic notes

**Taste:** great structure and elegance, harmonious, austere, extremely persistent and deep

**Food pairings:** flavoursome dishes like roasted red meats and game, seasoned cheeses. Try with plain chocolate. Open the bottle at least two hours before to let the wine breathe. Serve at 18° C in large crystal glasses

**First vintage produced:** 1993

**Size bottles produced:** 750 ml – 3.886 bottles

**Climate conditions:** Extremely well balanced rainfalls and temperatures during the late spring and early summer, a relatively rainy August with relatively low temperatures. Excellent pre-harvest and harvest weather. Late harvest compared to average years.

**Vintage rating:** ★★★★★

*[Consorzio del Vino Brunello di Montalcino]*

**Azienda Agricola Pacenti Franco**

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