

FRANCO PACENTI
CANALICCHIO



BRUNELLO DI MONTALCINO RISERVA 1998

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 – 1.333 bottles

Climate conditions: Winter period with normal rainfall; spring started fairly cold and the vegetation was somewhat slowed down; during the month of May there was a definite raise in temperature and a speeding up of the vegetation; the months of July and August were very hot and very dry; the drought stopped towards mid-September with a few rainfalls; the grapes ripened very fast, enabling the start of the harvest by mid-September.

Vintage rating: ★★★★★

[Consorzio del Vino Brunello di Montalcino]

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