

FRANCO PACENTI
CANALICCHIO



BRUNELLO DI MONTALCINO RISERVA 2004

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 – 6.466 bottles

Climate conditions: Throughout the whole period of the development of the vine – from April to the end of August – the weather was excellent. It was marked by alternating rain and sunshine, in exactly the right moments for the needs of the vineyards. The persisting Spring showers brought about a considerable accumulation of water in the land and this reserve helped the plants overcome the summer heat. July and August were hot and sunny but there were days of cooler temperatures and even some rain. The benefits of the balanced weather of the year 2004 were added to the characteristics of the soil and the geographic position of the territory.

Vintage rating: ★★★★★

[Consorzio del Vino Brunello di Montalcino]

Azienda Agricola Pacenti Franco

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