

FRANCO PACENTI
CANALICCHIO



BRUNELLO DI MONTALCINO RISERVA 2012

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: 1500 ml – 110 bottles | 750 ml – 6.446 bottles

Climate conditions: A vintage pretty unusual for Brunello, with a hot winter compared to local average temperatures and a lot of snow at the end of the season that put to the test buds risking frosts. After a constant spring temperature, vines suffered a hot and dry summertime without rains until august, reacting thanks to water reserves of february snowfalls. After a hot late august and good temperature excursions between day and night, the harvest was in time in september.

Vintage rating: ★★★★★

(Consorzio del Vino Brunello di Montalcino)

Azienda Agricola Pacenti Franco

Loc. Canalichio di Sopra, 6 - 53024 Montalcino (SI)

GPS: 43° 03' 55.8" N - 11° 29' 56.6" E

Tel./Fax +39 0577 84 92 77 - info@francopacenticanalicchio.it

www.francopacenticanalicchio.it