

Siro Pacenti

BRUNELLO DI MONTALCINO 'PS' RISERVA



Brick red in color with aromas of leather and dried rose petals on the nose. Warm flavors of black tobacco, anise and clove on the palate with an elegant finish.

Color: Red

Grapes: 100% Sangiovese

Age of Vines: 40 years old

Vineyard: Pelagrilli

Aspect: North

Fermentation: in stainless steel at controlled temperature after destemming with no filtration

Aging: 24 months in 225L French oak barrels, followed by 24-36 months in bottle

Production: 2,000 bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

[Seventy.com/siropacentiPSriserva](https://seventy.com/siropacentiPSriserva)