

Siro Pacenti

ROSSO DI MONTALCINO



Ruby red in color with a nose full of Marasca cherry and pencil lead. Clean and linear on the palate with plenty of fruit and a lasting finish.

Color: Red

Grapes: 100% Sangiovese

Age of Vines: 15-25 years old

Aspect: North

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

Aging: 12 months in 225L French oak barrels, followed by 6-12 months in bottle

Production: 15,000 bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

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