

“PS” RISERVA Brunello di Montalcino DOCG



PS is made from the grapes grow in a single vineyard planted by Siro Pacenti on the north side of Montalcino at the beginning of the Seventies.

Bottled only in exceptional vintages.

It is not filtered and requires long ageing.

PS is well structured, elegant and potent, possessing the unique character of the land where it is born.

GRAPES SANGIOVESE 100% COMING FROM 1,50 HA IN THE NORTHERN AREA (PELAGRILLI), FROM VINEYARDS OF OVER 40 YEARS OLD

HARVESTING ONLY BY HAND ON A PRODUCTION FOR STRAIN OF 800/1.000 GR. MANUAL SORTING OF GRAPES ON APPROPRIATE TABLES BEFORE AND AFTER THE DESTEMMING

WINE-MAKING IN STEEL AT CONTROLLED TEMPERATURE

AGEING IN FRENCH OAK BY 225 LT. FOR 24 MONTHS AND THEN IN BOTTLE

VINTAGE 2015

TOTAL PRODUCTION 1.800 BOTTLES OF 750 ML
200 BOTTLES OF 1500 ML

MAIN DATA ANALYSIS

ALCOHOL 14,5 % DRY

EXTRACT 32,9 GR/LT

TOTAL ACIDITY 6 GR/LT PH

3.5

UNFILTERED WINE THE SIRO PACENTI ESTATE PRACTICES SUSTAINABLE AGRICULTURE. THE NATURAL SEDIMENT THAT OCCASIONALLY ACCURS IN OUR BOTTLES IS EVIDENCE OF OUR WINEMAKING PHILOSOPHY. WE RECOMMEND TO DECANT THE WINE BEFORE SERVING



SIRO PACENTI

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