



Identified by the Wine Spectator as 'the best winemaker in the appellation of Brunello di Montalcino', Giancarlo Pacenti took over running his family's 60 hectare estate in 1988. His wines are renowned for their combination of richness and structure. They somehow remain remarkably fresh, pure, and elegant, despite being aged in French oak barriques rather than the large Slovenian oak botti many producers choose in the pursuit of freshness, purity and elegance.

The total estate includes 20 hectares of cereal crops and 20 hectares of olive groves and woods as well as 20 hectares of sangiovese grosso vineyards. Production is 60,000 bottles per year, divided between Brunello and Rosso di Montalcino. The vines are spread across 7 plots, with 17 acres in the cooler zone NE of the town of Montalcino and 32 acres in the southern end of the appellation. The two terroirs present contrasting characteristics which combine to build complexity in the finished wine: the clay/limestone vineyards at Pelagrilli north east of the town contribute aroma and elegance; the red mineral-rich soils south of the famous Medieval abbey of Sant'Antimo provide power and fine tannins.

Siro Pacenti's Brunellos are decidedly modern, emphasizing freshness and finesse rather than the massive tannin of the historical style. The full range of wines are beautifully balanced and designed to age gracefully be it Brunello or Rosso di Montalcino.

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