

CANALICCHIO

Franco Pacenti

BRUNELLO DI MONTALCINO D.O.C.G.



Wine Type: DOCG

Grape Type: Sangiovese Grosso, also known as “Brunello” in Montalcino

Wine-making: Medium-long fermentation on pomace, with frequent pumping of the wine over the cap, maximum temperature left to rise freely up to 32 degrees Celsius

Ageing in wood: more than 24 months in medium-large Slavonia oak casks

Refinement in bottle: More than the required minimum of 4 months, in compliance with the production discipline

Colour: strong ruby red tending towards garnet

Aroma: floral, fruity, intense with underwood tones

Taste: great structure, elegant and harmonious, extremely persistent

Pairings: red meat and game stews, seasoned cheeses.

Open the bottle at least two hours before to let the wine breathe.

Serve at a temperature of 18-19 °C in large glass wine goblets.

Azienda Agricola Pacenti Franco

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