

# CANALICCHIO

Franco Pacenti

## ROSSO DI MONTALCINO D.O.C.



**Wine Type:** DOC

**Grape Type:** Sangiovese Grosso, also known as “Brunello” in Montalcino, denomination “a cascata”

**Wine-making:** Medium fermentation on pomace, with frequent pumping of the wine over the cap, maximum temperature left to rise freely up to 28 degrees Celsius, and then to decrease freely until racking

**Aging in wood:** From 8 to 12 months in new Slavonia oak barrels

**Refinement in bottle:** At least 4 months in airconditioned rooms

**Colour:** strong ruby red

**Aroma:** elegant, floreal, with a spicy note

**Taste:** well structured, drinkable and pleasant, full bodied, harmonious and balanced

**Pairings:** pasta and rice with meat sauces, soups, roast meats, seasoned cheeses.  
Try with “Cacciucco”.  
Serve at 18 C.

**Azienda Agricola Pacenti Franco**

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