



**SIRO PACENTI**  
**Brunello di Montalcino Pelagrilli**  
**2017**



vinous

91 POINTS



Balsam herbs, macerated black cherries, mocha, pine shavings and a cooling whiff of mint make the 2017 Brunello di Montalcino Pelagrilli impossible to ignore. This is soft-textured and vibrant in character, with tart wild berries and savory spices energized by zesty acids and hints of sour citrus. It leaves a concentration of violet and lavender-tinged black fruits to resonate over a coating of sweet tannins, finishing incredibly long and structured. While the 2017 may not possess the contours and concentration that I've come to know from Pelagrilli, I can't help but admire it for its verve and balance.



**SYLVAIN GUILBAULT**  
(450) 275-1346  
Sales Manager

**LÉA FIGOLI**  
(450) 822-1363  
Montréal Est & Lanaudière

**KARL DYKHUIS**  
(514) 346-2801  
Ouest-de-l'Île, Laval,  
Sud-Laurentides & Outaouais

**JEREMY ROUSSIN**  
(819) 212-4520  
Montréal, Estrie & Centre  
du Québec

**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Center of Quebec

**ARNAUD BÉNIER**  
(514) 549-7689