



**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.

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