



SIRO PACENTI Rosso di Montalcino 2019

Decanter

90 POINTS

“ Established in the 1970s, the Pacenti estate bottled its first vintage in 1988 and since then has grown, following a professional approach to viticulture with a particular attention to phenolic ripeness. The grapes used for the Rosso di Montalcino come from vines between 15 and 25 years old, aged in second-fill French oak barrels. The 2019 is full of plush fruit: raspberry and cherry, violet, liquorice stick and toast in depth, with ash and black pepper notes. Almost full on the palate, it shows well refined tannins with great youthful texture and an extremely fresh acidity, supported by the richness of fruit. Good structure for a Rosso.
Drinking Window 2021 - 2027

- Aldo Fiordelli,

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