



Rosso di Montalcino - Pacenti DOC 2016

Red wine from Italy



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Producer and bottler: Azienda Agricola Pacenti Franco - Loc. Canalicchio di Sopra,
6 - 53024 Montalcino (SI) - Italia - +39 0577 849277

Quality Designation: Denominazione di Origine Controllata (DOC)

Grape: 100% Sangiovese grosso.

Sensory characterization: Elegant and floral bouquet, followed by light spicy notes; very good structure, pleasant, nice balance and harmony.

Colour: Intense ruby red.

Alcohol content: 14.0 % Vol.

Residual sugar: 5.2 g/l

Acidity: 0.5 g/l

Closure type: Natural cork

How to serve: The Rosso di Montalcino unfolds a variety of flavours and pairs ideally with classic Italian dishes such as pasta, risotto, lasagna, and pizza. Its structure complements grilled meats, roasts, and braised meats exceptionally well, while aged Parmesan or Pecorino enhances the flavours. Franco Pacenti's Rosso di Montalcino also proves to be an excellent match for poultry dishes with robust sauces.

Recommended serving temperature: Between 16 and 18°C.

Allergens: Contains sulphites

Imprint:

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