



Tiezi

Montalcino

# Brunello di Montalcino docg "Poggio Cerrino"

## Viticulture

**Grapes:** Sangiovese (Brunello) 100%

**Training system:** Espalier training system.

**Age of vines:** average of 35 years.

**Notes:** Brunello di Montalcino is made using traditional methods and is naturally stabilised. No filtering takes place before bottling.

## Fermentation

The grapes ferment in wooden vats for over 20 days.

## Ageing

This Brunello ages for 44 months in large Slavonian oak barrels. It undergoes no physical/chemical treatments and spends over 4 months in the bottle before being released for sale.

## Organoleptic Qualities

**Colour:** Deep garnet red.

**Perfume:** Intensely vinous with scents of ripe fruit and a light vanilla note.

**Flavour:** Full, harmonious with sensations of ripe fruits of the forest. Tannic with a lingering aftertaste.

## Serving suggestions

Serve with tasty dishes; roast and barbecued meat, mature cheeses and dry patisserie.

To fully enjoy this wine, we recommend uncorking well in advance and serving at 18/20°C.



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