

**TIEZZI - MONTALCINO**

**BRUNELLO DI MONTALCINO D.O.C.G.**

**POGGIO CERRINO**



**Grape varietal**

100% Sangiovese of Montalcino

**Production area**

Northeast of Montalcino, in the Cerrino and Cigaleta areas.

**Hectares**

4,5

**Ageing**

About 44 months in 10, 20 and 50 hectolitres barrels, followed by 6 months in the bottle prior to sale.

Released on the market not earlier than the fifth year after the harvest

**Alcohol content**

13 – 14,5% vol.

**Production**

Approx. 10000 bt

CAMPANIA FINANZIATA A CARICO  
DEL FISC. S.P.N. 13802013  
CAMPANIA FINANZIATA ACCORDING  
TO F.F.R.C. NO. 13802013



# TIEZZI - MONTALCINO

**BRUNELLO DI MONTALCINO D.O.C.G. POGGIO CERRINO** comes from the estate's old vineyards along the "Strada del Brunello" 3 km north of the centre of Montalcino. On one side the soil is clayey and calcareous, slightly rocky, containing residues of limestone agglomerate and large numbers of fossils, while on the other it is prevalently calcareous and sandy, containing rocks of "galastro" shist and "alberese" stone. The vineyard in Podere Cerrino (and in Cigaleta, across from it) is spurred cordon trained, with a low yield per hectare. The vines are organically grown, with manual pruning, thinning and meticulous selection of bunches of grapes, harvested by hand. This is an old-style Brunello, fermented in 50 hl truncated cone-shaped Slavonian oak casks with a long, free fermentation process involving no temperature control or added yeasts. Aged four years in big casks according to the tradition of Montalcino. Its dry extract and total acidity make Poggio Cerrino a Brunello with great potential for ageing, while its smoothness, freshness and elegance make it pleasant to drink as soon as it is released on the market, in the fifth year after the harvest.

**A VERY SPECIAL VINEYARD.** The founder of the estate, Enzo Tiezzi, has special ties to the Poggio Cerrino vineyard. Dr. Tiezzi served three terms as Chairman of the Brunello di Montalcino winemakers' consortium and worked for the winemaking community for many years; in 1989 Poggio Cerrino became the first vineyard he owned himself. These are still the original vines: this Brunello reminds Dr. Tiezzi of this life-changing decision. Poggio Cerrino is a story of growth and emancipation, about a father who began to build a future for his daughter and grandson. This is a Brunello di Montalcino all about optimism, goodwill, enterprising spirit, and the power of dreams.

## TASTING NOTES.

Ruby red colour tending toward garnet and then orangey-red as it ages. The bouquet opens with notes of violet and pansy, prune, redcurrant, ripe cherry, sour cherry and blood orange, and is completed with balsamic and spicy notes, above all black pepper, finishing with hints of leather and sweet tobacco. It lingers in the mouth, with the elegant tannins characteristic of traditional Sangiovese wines creating a sensation of great smoothness, breadth and persistence. Savoury, with a slightly bitter closing note of toasted almond, it acquires an unmistakable note of blood with age. Serve in a balloon glass at 18°C (64.4°F), uncorking ahead of time.

## TECHNICAL NOTES.

Age of the vines: average 44 years

Altitude: 340 m above sea level – Exposure: Northeast.

Planting density: 3,000 – 4,000 vines per hectare.

Total acidity: 6 g per litre. Dry extract: 32-33 g per litre

Prolonged free fermentation for an average of 28 days in Slavonian oak casks without temperature control, using unselected native yeasts, with manual pumping over. Natural stabilisation.

Unfiltered. Unclarified.