

TIEZZI - MONTALCINO

ROSSO DI MONTALCINO D.O.C.

POGGIO CERRINO



Grape varietal
100% Sangiovese di Montalcino

Hectares
4.5

Production area
Northeast of Montalcino, in the Cerrino and Cigaleta areas.

Ageing
About 1 year in the same Slavonian oak barrels
as Brunello di Montalcino.

Alcohol
13% - 14%

Production
Approx. 9,000 bt



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ROSSO DI MONTALCINO D.O.C. 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 "galestro" 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. Fermentation takes place in 50 hl truncated-cone-shaped casks made of Slavonian oak, with a long, free fermentation process involving no temperature control or added yeasts. The wine is then aged for one year in the same big casks as are used to make Brunello, according to the Montalcino tradition. Fresh, balanced, and elegant, with great gastronomic potential.

TIEZZI AND THE ROSSO DI MONTALCINO DENOMINATION.

The founder of the estate, Dr. Enzo Tiezzi, chaired the Brunello di Montalcino producers' consortium in the 80's, when Brunello and Montalcino were just emerging as a world-renowned phenomenon. In November 1983 Rosso di Montalcino was recognised as a DOC wine, of controlled denomination, thanks to the work of Enzo Tiezzi and his faithful colleagues. Tiezzi elevated a traditional red table wine made from Brunello grapes to its current status, laying the foundations of the pyramid that still defines the quality of Italian wines today. This is why Dr. Enzo Tiezzi is considered the father of Rosso di Montalcino, and this is why this wine is so special.

TASTING NOTES.

Intense, clear, transparent ruby red. Intense winy bouquet with prevailing notes of wild berries such as strawberry, redcurrant, blackberry and raspberry, as well as plum and subtle hints of vanilla. Fresh in the mouth, with balanced tartness and tannins; flavourful and long-lasting.

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.