



Tiezzi

Montalcino

Brunello di Montalcino docg “Vigna Soccorso”

Viticulture

Grapes: Sangiovese (Brunello) 100%

Exposure: Southwest.

Training system: “Alberello” (bush) training system with high plant density.

Age of vines: 12 years.

Altitude of Vineyard: 500 metres above sea level.

Soil: Silty/sandy, with some heavy stone. Volcanic rocks and grit.

Notes: Meticulous agronomic attention, low yields, manual grape harvest. Brunello di Montalcino is made using traditional methods and is naturally stabilised. No filtering takes place before bottling.

Fermentation

Fermentation in Slavonian oak vats for over 20 days.

Ageing

Ageing for 44 months in oak barrels with a capacity of 10/40 hl.

Organoleptic Qualities

Colour: bright and intense garnet red.

Perfume: Intensely vinous and characteristic with scents of Marasca cherries, vanilla, currants and coffee.

Flavour: Tannic but fine, elegant and delicate. Scent of brambles, pervasive and lingering on the palate, with a delightfully harmonious taste.

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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