

TIEZZI - MONTALCINO

BRUNELLO DI MONTALCINO D.O.C.G.

VIGNA SOCCORSO



Grape variety	100% Sangiovese of Montalcino area.
Production zone	On the edge of Middle-Eval walls of Montalcino, south of its historical church, at 540 asl.
Hectares	1,4
Density per Hectare	4.550 plants
Average per Hectare	7 Tons with yield of about 65% or approximately 7.500 bt. Slow fermentation in oak (about 25 days) no temperature control, twice a day pump overs, manual punch downs. Only indigenous yeast.
Age of vines	22 years
Ageing	About 44 months in various size oak barrels (from 1.000 to 5.000 Lts.) followed by 6 months in bottle. To market not earlier that 5 th year from the Harvest.
Total acidity	5,6 – 6,3 gr. per lt.
Dry extract	30 – 34 gr. per lt.
Alcohol	13% - 14,5% Vol.
Production	7.500 bottles (+ Riserva)



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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DRINKING BRUNELLO DI MONTALCINO VIGNA SOCCORSO IS A PRIVILEGE.

Vigna Soccorso is so called because the rows are exactly at the foot of the first church of Montalcino, that of the Madonna del Soccorso, in fact. It is in this church that every year the city of Montalcino celebrates the sacred ritual of devotion and gratitude to the Madonna.

The story dates back to the 16th century and tells of that time when the community of the "monte dei lecci" was saved from the Spanish-Medici's family (Florence) siege thanks to the apparition of the Virgin who stopped the invaders.

In the second half of the nineteenth century, the Podere Soccorso was owned by prof. Riccardo Paccagnini: in this vineyard, the illustrious Montalcino capped the first bottle of wine with the name Brunello. It was 1870, Italy had just been united and in that year, Rome became the capital. That label with the cherubs of 150 years ago is still the label of Brunello di Montalcino Vigna Soccorso, signed by Enzo Tiezzi.

ENZO TIEZZI IS THE GUARDIAN OF A TRADITION THAT SPANS 3 CENTURIES.

Brunello di Montalcino Vigna Soccorso is the Cru of the Tiezzi's winery: Brunello "Vigna" because it is made only with grapes from this vineyard, 100% Sangiovese, aged in large Slavonian oak barrels.

It is the classic Brunello di Montalcino, a magnificent interpreter of tradition. Fine, elegant, destined for long aging.

At Vigna Soccorso Enzo Tiezzi, for his flagship wine, chose the sapling training form in 2000; low plants close to the ground, therefore with the warmth of the sandy soil during the day and caressed by the cool Mistral in the evening. Terraced vineyards at 540 meters above sea level protected from the risks of winter frosts and sheltered from heat peaks.

Perfect thermal excursion between day and night, which guarantees the correct formation of tannins and which develops a complexity unknown to most.

Opening a Brunello Vigna Soccorso means participating, for a few sips, in the myth of Brunello: with this label, already in the late nineteenth and early twentieth centuries, prof. Paccagnini was invited and won international prizes. It is a Brunello di Montalcino that rewards experienced professionals for its very high quality; but for its historical value and symbolic load, it is also a bottle-trophy for amateurs.

TASTING NOTES: ruby red color when young and orange tones when aged, very transparent. On the nose great complexity with aromas that are new continuously and for a long time especially if left a little in contact with the air: balsamic aromas, mint and Mediterranean scrub, incense, then chocolate and tea and even berries, plum, smell of earth and iron, leather. In the mouth, fine and elegant tannins, enveloping, gentle acidity and freshness even after years, long and very persistent. On the finish, it seems to perceive walnut, almond, and remarkable sapidity.