



## **Poggio Cerrino Brunello di Montalcino DOCG**

**Producer:** Enzo Tiezzi

**Name:** Brunello di Montalcino docg

**Grapes:** 100% Sangiovese

**Alcohol:** 13.5%

**Winemaking Process:** The grapes ferment in wooden vats for over 20 days. This Brunello ages for 44 months in large Slovenian oak barrels. It undergoes no physical/chemical treatments and spends over 4 months in the bottle before being released for sale.

**Tasting Notes:** Intense deep garnet red. The aromas are intensely vinous with scents of ripe fruit and a light vanilla note. Full, harmonious with sensations of ripe fruits of the forest. Tannic with a lingering aftertaste.

**Food Pairing:** Serve with tasty dishes; roast and barbecued meat, mature cheeses and dry patisserie.



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