

BIONDI-SANTI



TENUTA "GREPPO,"

BRUNELLO DI MONTALCINO DOCG RISERVA 1999 "LA STORICA"

The 1999 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi-Santi at Tenuta Greppo in the Seventies. For this Riserva, we exclusively used grapes from the oldest vines with over 25 years of age.

1999 VINTAGE NOTES

The weather conditions in Greppo vary throughout the 1999 vintage. From January to May, it was cold and wet, while from June to August, it was dry and hot. In September, there were replenishing rains at the beginning of the month, and the harvest started in the second part of the month, which is typically dry and cold.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 25 years or older

VINIFICATION

The grapes were healthy, ripe and rich in color with thick skins. The must was rich in sugar, extracts and acidity.

Fermentation: Slavonian oak barrels using indigenous yeast

Aging: The 1999 Riserva was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle in the quiet and darkness of the historic bottle library at Tenuta Greppo.

AGEING

The 1999 Riserva was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle in the quiet and darkness of "La Storica", the bottle library at Tenuta Greppo where all the historic vintages of Biondi-Santi Riserva are scrupulously kept.

SERVING SUGGESTIONS

Serve at 60/64° F.

Uncork and decant wine from the bottle for 4-6 hours before serving.

LONGEVITY

70-80 years

ALCOHOL

13.5%



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