

# BIONDI-SANTI



TENUTA "GREPPO"

## BRUNELLO DI MONTALCINO DOCG RISERVA 2016

*The 2016 Riserva was produce exclusively with a selection grapes from our proprietary vineyards, comprising from our old parcels.*

### 2016 VINTAGE NOTES

The season began with a rainy winter, followed by a rainy spring with mild temperatures. The summer months brought sun, warmth and stability with temperatures lower than the seasonal average. Rainfalls between the end of August and the beginning of September extended the pre-harvest time, favoring a very slow but balanced ripening of th grapes where the fruit benefitted from important day/night temperature swings, which enriched the aromatic profile.

### VINEYARDS

**Varietal Composition:** 100% Sangiovese Grosso

**Source:** 100% estate vineyards

**Vine Age:** 25 years or older

### VINIFICATION

**Aging:** The 2016 Riserva was vinified in vertical Slavonian oak barrels by using indigenous yeasts, selected in our vineyards. Successively, it was aged in Slavonian oak barrels for 3 years.

**Alcohol:** 14%

### TASTING NOTES

The 2016 Brunello di Montalcino Riserva is a truly majestic wine. The bouquet is packed with intense fruity notes of black berries, pomegranate and plums, intertwined with scents of Mediterranean herbs such as thyme, rosemary and sage, rising from a carpet of forest floor. On the palate, the wine seduces with exuberant charm and caressing sweetness. The youthful tannins reveal its immense structure and contribute to creating a distinctive sensation of freshness which leads us towards a long-lingering, savory finish.

### SERVING SUGGESTIONS

Serve at 60/64° F

Uncork the wine 2 hours before serving



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