

BIONDI-SANTI



TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG 2016

A Brunello made of light and energy, the 2016 vintage is a stunning example of the signature Biondi-Santi style - an exercise of balance and grace

2016 VINTAGE NOTES

A rainy winter was followed by a quite rainy spring but with mild temperatures. The summer 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 the grapes where the fruit benefitted from important day - night temperature swings, which enriched their aromatic notes. Harvest started on September 19, with over a week's delay compared to Biondi-Santi normal standards.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso

Source: 100% estate vineyards

Vine Age: 10-25 years

VINIFICATION

Aging: Vinification always takes place in concrete, stainless steel and big oak fermentation vats prior to aging in traditional Slavonian oak casks.

Alcohol: 14%

TASTING NOTES

The 2016 Brunello is a wine of light and energy. On the nose crispy notes of sour cherries, blood oranges and small red berry fruits are accompanied by scents of Mediterranean balsamic herbs and a touch of flint. On the palate energy, sweet fruit and silky tannins form a caressing sensation of elegance and equilibrium, leading us towards a long-lingering finish with a distinct savory touch, fresh and clean.

SERVING SUGGESTIONS

Serve at 60/64° F

Uncork the wine 1 hour before serving

LONGEVITY

30-50 years



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