

BIONDI-SANTI



TENUTA "GREPPO,"

2019 BRUNELLO DI MONTALCINO DOCG RISERVA



WINERY

It is a rare phenomenon that a wine can trace its origins to a single man. Brunello di Montalcino, however, owes its existence to Ferruccio Biondi Santi who in 1888 invented Brunello. Later generations of this enlightened family include such talented winemakers as Tancredi and Franco Biondi Santi. Today Biondi-Santi continues to produce wines renowned for their elegance and extraordinary longevity. Located just south-east of Montalcino, the winery spreads over 32 hectares of vineyards on soils rich in galestro rock and marl, which is perfect for the cultivation of Sangiovese Grosso. Defenders of a rich enological heritage, Biondi-Santi continues to employ a natural viticulture and traditional vinicultural methods to highlight the wine's unique characteristics, or tipicità.

WINE

Produced for the first time in 1888, the Biondi-Santi Riserva was the first Brunello di Montalcino in history, and even today it is an extraordinary event when a new vintage of Riserva is announced at Tenuta Greppo, the Biondi-Santi main estate. Renowned for its extraordinary longevity, this rare wine has been released only 42 times from 1888 till today and each production is extremely limited. Riserva is traditionally produced with grapes coming from only the oldest vineyards, of more than 25 years of age.

VINEYARDS

The 2019 Riserva was produced exclusively with a selection grapes from our proprietary vineyards, comprising from our oldest parcels.

VINTAGE NOTES

A cool, rainy spring brought slow shoot growth and late flowering, followed by a hot, dry June and July. In mid-July, northern winds briefly cooled temperatures and a refreshing storm arrived. August stayed hot and dry, with late-month showers creating ideal ripening conditions before harvest began on September 14th.

WINEMAKING

The 2019 Riserva was vinified in both Slavonian oak barrels and concrete, using only indigenous yeasts from our vineyards. Successively, it was aged in Slavonian oak barrels for 28 months.

TASTING NOTES

Fragrant and loaded with finesse, this multi-layered wine offers an alluring nose with notes of red berry, violet, damp underbrush, Oriental spice. The palate has great depth and lots of flavor: raspberry compote, orange zest, licorice, black tea and tobacco. Fresh acidity keeps it energized and lends intensity. A very seductive wine with beautiful complexity and levity.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG Riserva
Soil:	Galestro rock and marl

WINEMAKING

Varietals:	100% Sangiovese
Aging:	The wine is vinified in both Slavonian oak barrels and concrete, using only indigenous yeasts from the property vineyards. Successively, it was aged in Slavonian oak barrels for 28 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com