

BIONDI-SANTI



TENUTA "GREPPO,"

2009 BRUNELLO DI MONTALCINO DOCG



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

Biondi-Santi's Brunello di Montalcino is the first Brunello in history, and for 150 years it has embodied the vision that inspired Clemente Santi in the 19th century when he created his first expression. It remains, as it was then, a distinctive wine, with a complex and refined personality.

VINEYARDS

The 2009 Brunello was produced with the Sangiovese Grosso clone BBS11 (Brunello Biondi Santi 11), identified and selected by Biondi-Santi at Tenuta Greppo in the 1970s. This Brunello uses grapes from vines over 10 years old, including the oldest ones typically used for Riserva production.

VINTAGE NOTES

The 2009 growing season began with a rainy spring and a wet June, building important water reserves in the soils. Warm, dry conditions in July and August supported steady ripening, while cooler, dry weather at harvest helped preserve freshness and balance. Harvest began on September 17, yielding fruit with excellent maturity, structure, and aromatic complexity.

WINEMAKING

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

TASTING NOTES

Elegant and profound, the 2009 Brunello is a true gentleman's wine, with a bouquet of underbrush and red fruits, underscored by warm balsamic sensations and elegant hints of flint. On the palate, it impresses with its statuesque vertical structure and vibrant freshness, while the finish offers sweet notes of tobacco and leather.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Sedimentary soil, mainly clay schist and sand stone
Exposure:	North-east

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%

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