BIONDI-SANTI





The 2013 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS 11, 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.

2013 VINTAGE NOTES

After a mild autumn, the winter was quite cold with generous rainfall that continued until early summer, causing a delay in the start of the vegetative cycle. From the second half of July until the end of September the weather was warm and stable with considerable day/night temperature swings which contributed to develops the grapes. The harvest started in late September — slightly delayed compared to average vintages at Tenuta Greppo.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards **Vine Age:** 25 years or older

VINIFICATION

Aging: The 2013 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.

Alcohol: 13.5%

TASTING NOTES

The 2013 Riserva speaks of the aromas of our land. On the nose it reveals a vast and intriguing bouquet reminiscent of the forest floor in autumn, of aromatic herbs, of porcini mushrooms and of sour cherries. At a young age the character of this Riserva is pleasantly austere, yet immediately refined, showing sublime equilibrium and elegance with reserved delicacy. On the palate its structure and complexity shine through as the tasting experience moves plastically along both the vertical and the horizontal axis in a crescendo of sensations which will continue to grow in time

SERVING SUGGESTIONS

Serve at 60/64° F. Uncork and decant wine from the bottle for 4-6 hours before serving.

LONGEVITY

70-80 years

