

BIONDI-SANTI



TENUTA "GREPPO"

1983 BRUNELLO DI MONTALCINO DOCG RISERVA "LA STORICA"

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

The 1983 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS11 (Brunello Biondi Santi 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.

VINEYARDS

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

WINEMAKING

The 1983 Riserva was aged in Slavonian oak casks 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.

VINTAGE NOTES

A temperate spring with frequent rainfalls led to an early summer, which remained dry and very hot from June to September. Harvest started approximately 10 days earlier than usual, due to the early ripening of the grapes.

TASTING NOTES

A cerebral, compelling Brunello that nods to the traditional "blueprint" of Biondi-Santi—pure Sangiovese from a selection built for long aging. Despite decades in bottle, the 1983 Riserva shows striking clarity and purity of fruit. The palate is polished and seamless, with tannins fully resolved into a glossy, supple texture. A vivid lift of acidity brings energy and definition, underscoring how alive and fresh this wine remains today.



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 3 years.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 13%

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