

BIONDI-SANTI



TENUTA "GREPO"



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 — 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

This wine was originally known as the Biondi-Santi "White Label Brunello", but changed its name in 1983, when the Rosso di Montalcino DOC was established. It reflects the signature style of our high altitude vineyards with a vibrant freshness and a distinct fruitiness which makes it thoroughly enjoyable at a young age.

VINEYARDS

Traditionally, the Rosso is produced from a selection of grapes from the property, often the younger vines that best reflect the land and variety.

VINTAGE NOTES

The 2023 vintage was shaped by strong temperature swings and uneven weather patterns. A warm autumn and mild winter (with some January snowfall) gave way to a cool, rainy spring, including an April cold snap and frequent rain through mid-June. Summer turned hot and humid, briefly eased in early August before heat returned, then late-August rains and cooler nights created ideal ripening conditions. Harvest began September 13, and despite downy mildew pressure, rigorous selection delivered high-quality fruit.

WINEMAKING

It is fermented in cement vats and is aged in Slavonian oak for 12 months.

TASTING NOTES

From an exceptional year in terms of drought and heat waves, a Rosso with a very round, intense, leafy and dried character. The nose is fruit driven at the beginning: lots of cherry, black berries, saturated and dark fruit. Then spice, blue flowers, mint. The palate is succulent even if very rich, delivering Morello cherry, blood orange, star anise sensations. Tannins are tight but fine grained, the acidity tangy, and helps to keep the wine balanced and in tension. The finish is layered and outstretched.

VINEYARD

Region:	Tuscany
Appellation:	Rosso di Montalcino DOC
Soil:	Rich in heavy stones and marl
Age:	14 year old vines
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sangiovese Grosso
Aging:	Slavonian oak barrels for 12 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%