

BIONDI-SANTI



TENUTA "GREPPO,"

2021 ROSSO DI MONTALCINO DOC



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 the youngest vines, and from those vineyard plots which underline the fruitiness.

VINTAGE NOTES

Vintage 2021 saw mild temperatures and plenty of rain in autumn and winter. However, on April 6th, spring brought a frost. From April to mid-August, rainfall dropped significantly, causing drought conditions. Summer had high temperatures and humidity. Later in August, the temperature ranges and beneficial rain created perfect conditions for the grapes to ripen before harvest. Harvest began on September 9th.

WINEMAKING

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

TASTING NOTES

The 2021 Rosso di Montalcino is a bright wine with good acidity, and pleasant to drink right from its release. It has tension, energy, and vitality, fitting well with the Red project, perfect for a graceful and cheerful moment. It offers floral aromas, sour cherry, and crushed mint. Velvety tannins envelop the palate while fresh acidity provides a crunchy finish.

VINEYARD

Region:	Tuscany
Appellation:	Rosso di Montalcino DOC
Soil:	Rich in heavy stones and marl
Age:	12 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%

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