

BIONDI-SANTI



TENUTA "GREPPO,"

2019 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

The Brunello was produced with the winery's proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi Santi at Tenuta Greppo. For this Brunello they used grapes from vineyards which were between 10 and 25 years of age. It is a wine of great balance that expresses both delicacy and fluidity.

VINEYARDS

The 2019 Brunello was produced exclusively with an accurate selection of Sangiovese from those parcels identified in Biondi-Santi's proprietary vineyards.

VINTAGE NOTES

A rainy and cold spring with a slow growth of shoots and late flowering preceded a hot and dry June and July. Around mid July northern winds cooled off the temperature for some days and there was a refreshing rainstorm. August was hot and dry, but also brought new rain showers at the end of the month providing ideal ripening conditions in the last days leading up to harvest. Picking started on September 14th.

WINEMAKING

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

TASTING NOTES

From a terrific vintage with perfect weather conditions throughout the year, the wine is smooth and harmonious, it opens up with enticing scents of classic cherry, wild berry, purple flower, dark spice, aromas of chopped bay leaves and juniper. The palate is brimming with class and extreme elegance, with sensations of Morello cherry and orange zest. The bright acidity provides superb balance and intensity, tannins are velvety and enveloping giving energetic zip to the finish. A Fantastic wine that brings a smile to your eyes and will offer years of pleasure.



VINEYARD

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

WINEMAKING

Varietals:	100% Sangiovese
Varietals:	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 for 30 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%

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