BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC

2001

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.

VINTAGE 2001

Weather conditions at Tenuta Greppo: January, February, March, April, May cold and wet; June, July and August dry and hot. At the beginning of September grape was already ripened. The harvest started in the second decade and was dry and cold.

ORIGIN

The Rosso di Montalcino 2001 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 wine we exclusively used grapes from the youngest vines with less than 10 years of age.

AGEING

The 2001 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT *13,5%*