BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
2013

The Biondi-Santi flagship wine, the Brunello di Montalcino embodies the spirit of Tenuta Greppo and the signature style of our winemakers, forged over 150 years of history with its balanced combination of fresh elegance, depth and aristocratic personality.

VINTAGE 2013

After a mild autumn, the winter was quite cold with generous rainfalls that continued until early summer, causing a delay in the start of the vegetative cycle. From the second half of July until the end of September the weather was warm and stable with considerable day/night temperature swings which contributed to developing the intense aromatic profile of the grapes. The harvest started in late September – slightly delayed compared to average vintages at Tenuta Greppo.

ORIGIN

The 2013 Brunello 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 Brunello we exclusively used grapes from the vines with between 10 and 25 years of age.

AGEING

The 2013 Brunello was aged in Slavonian oak barrels for 3 years.

EMOTION

Son of a vintage characterized by rather extreme weather, 2013 is a wine of great balance that expresses both delicacy and fluidity, revealing an inviting bouquet that makes us think of the forest in late spring when the scent of small red berry fruits meets the floral notes of forest floor flowers and the earth emanates mineral sensations of fresh moss and aromatic herbs. On the palate it approaches with kindness and softness, re-proposing notes of red berry fruits, black cherries and balsamic sensations which accompany freshness and structure, leading us towards an aftertaste perfectly in line with the olfactory sensations.

ALCOHOL CONTENT *13,5%*