

BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG

2001

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 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 2001 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 2001 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT *13,5%*