BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
2016

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 2016

A rainy winter was followed by a quite rainy spring but with mild temperatures.
The summer brought sun, warmth and stability with temperatures lower than the seasonal average. Rainfalls between the end of August and the beginning of September extended the pre-harvest time, favouringa very slow but balanced ripening of the grapes where the fruit benefitted from important day / night temperature swings, which enriched their aromatic notes.
Harvest started on September 19th, with over a week's delay compared to Biondi-Santi normal standards.

ORIGIN

The 2016 Brunello was produced exclusively with a selection of Sangiovese Grosso coming from our proprietary vineyards.

AGEING

The 2016 Brunello has been vinified in vitrified concrete tanks by using indigenous yeasts, selected in our vineyards. Successively, it was aged in Slavonian oak barrels for 3 years.

ALCOHOL CONTENT *14%*