BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
2017

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 2017

A year characterized by the absence of rain. During the spring we had a late frost followed by a few downpours. The weather remained mild until the end of May which saw a significant rise in temperatures, above the seasonal average. The summer was very hot and dry. Harvest began on September 11th.

ORIGIN

The 2017 Brunello was produced exclusively with a selection of Sangiovese Grosso coming from our proprietary vineyards.

AGEING

The 2017 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.

EMOTION

An encounter of fragrant fruit and balsamic spice, the bouquet of the 2017 Brunello is initially quite timid, gradually revealing the width and depth of its aromatic elegance. Notes of red cherries rise from a bouquet of red berry fruits, accompanied by cool spicy scents and soothing sensations of dried tobacco leaves, licorice root and citrus peel. The palate is surprisingly fragrant with an enviable equilibrium of fine-grained tannins, refreshing acidity and a fruity core. The savoury finish is long and enveloping, releasing subtle hints of thyme and rosemary.

ALCOHOL CONTENT *13,5%*