



BIONDI-SANTI



TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC 2008

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 2008

The spring was humid and the summer was hot and long with rainfalls at regular intervals. Picking started on September 10th. The harvest season was quite cold and wet.

ORIGIN

The Rosso di Montalcino 2008 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 2008 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT 13,5%