



BIONDI-SANTI



TENUTA "GREPPO."

BRUNELLO DI MONTALCINO DOCG 2003

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 2003

The winter was rainy on average. The spring was fairly rainy, while June, July and August were hot and dry. We recorded a restoring rainfall in August in the second half of the month. The harvest began on September 4th. This was the first time ever that the harvest began so early.

ORIGIN

The 2003 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 wine we used grapes from vineyards which were older than 10 years of age, including the oldest ones that are usually designated for the production of Riserva.

AGEING

The 2003 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT 13,5%