



BIONDI-SANTI



TENUTA "GREPPO."

BRUNELLO DI MONTALCINO DOCG 2000

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 2000

Weather conditions were favorable. The winter was cold and dry. The spring was warm and rainy. The summer was very hot with some refreshing rainfalls. The harvest season was dry and the picking started on September 14th.

ORIGIN

The 2000 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 2000 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT 13,5%