



BIONDI-SANTI



TENUTA "GREPPO."

BRUNELLO DI MONTALCINO DOCG 1994

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 1994

A winter with average temperatures followed by a mild spring characterized by some rainfalls. A dry summer with temperatures slightly below average preceded an equally mild September which saw a few rainfalls just before the harvest.

ORIGIN

The 1994 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 1994 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT 13,5%