



BIONDI-SANTI



TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG 1998

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 1998

A mild winter followed by a rainy spring. July and August dry and hot. Initially September was rainy, but the second half was dry as was the harvest period. Picking started on the 21st.

ORIGIN

The 1998 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 Brunello we exclusively used grapes from the vines with between 10 and 25 years of age.

AGEING

The 1998 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT 13,5%