BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
Riserva 2008
"La Storica"

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 2008 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi-Santi at Tenuta Greppo in the Seventies. For this Riserva we exclusively used grapes from the oldest vines with over 25 years of age.

AGEING

The 2008 Riserva was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle in the quiet and darkness of "La Storica", the bottle library at Tenuta Greppo where all the historic vintages of Biondi-Santi Riserva are scrupulously kept.

EMOTION

The 2008 Riserva is a delicate exercise of grace, with structure, fruit and acidity dancing harmoniously on a thin line, suspended in time. It is intensely flavoured with sour cherries, blood orange and violets on the forefront, followed by hints of candied orange peel, oriental spices, tar, liquorice and, in the end, flint. On the palate it is precise and expressive, showing class and energy in a tasting experience which goes on and on, ending on a deliciously savoury note.

ALCOHOL CONTENT *13.5%*

PRODUCED BY: *Franco Biondi Santi*