



BIONDI-SANTI



TENUTA "GREPPO."

BRUNELLO DI MONTALCINO DOCG Riserva 2004

"La Storica"

VINTAGE 2004

The spring was cold and wet. June, July and August were warm and dry with considerable excursions in temperature and rainfalls at regular intervals. September was dry. The harvest started on September 20th and was cold and dry.

ORIGIN

The 2004 Riserva 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 Riserva we exclusively used grapes from the oldest vines with over 25 years of age.

AGEING

The 2004 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.

ALCOHOL CONTENT 13,5%

PRODUCED BY: Franco Biondi Santi