



BIONDI-SANTI



TENUTA "GREPPO."

**BRUNELLO DI MONTALCINO DOCG**  
**Riserva 2001**  
**"La Storica"**

**VINTAGE 2001**

*Weather conditions at Tenuta Greppo: January, February, March, April, May cold and wet; June, July and August dry and hot. At the beginning of September grape was already ripened. The harvest started in the second decade and was dry and cold.*

**ORIGIN**

*The 2001 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 2001 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*