BIONDI-SANTI

TENUTA "GREPPO"

# BRUNELLO DI MONTALCINO DOCG
## Riserva 1999
## "La Storica"

VINTAGE 1999

*Weather conditions at Greppo: January, February, March, April, May cold and wet; June, July and August dry and hot. September had replenishing rains at the beginning of the month. The harvest started in the second part of the month and was dry and cold.*

ORIGIN

*The 1999 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 1999 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 1999 Riserva was a quite cool, balanced vintage. Garnet in the glass, the bouquet shows cherry notes accompanied by liquorice root and tobacco aromas, undergrowth and a bit of incense in a playful dialogue between freshness and poise. On the palate this quite austere vintage today shows grip and intensity with velvety tannins and firm acidity – the signature of Biondi-Santi. With its vigorous, pure and vertical composition it promises a long life ahead of it still.*

ALCOHOL CONTENT *13.5%*

PRODUCED BY: *Franco Biondi Santi*