



BIONDI-SANTI



TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC 2004

This wine was originally known as the Biondi-Santi "White Label Brunello", but changed its name in 1983, when the Rosso di Montalcino DOC was established. It reflects the signature style of our high-altitude vineyards with a vibrant freshness and a distinct fruitiness which makes it thoroughly enjoyable at a young age.

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 Rosso di Montalcino 2004 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 wine we exclusively used grapes from the youngest vines with less than 10 years of age.

AGEING

The 2004 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT 13,5%