



ROSSO DI MONTALCINO DOC 2000

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 2000

Weather conditions were favorable. The winter was cold and dry. The spring was warm and rainy. The summer was very hot with some refreshing rainfalls. The harvest season was dry and the picking started on September 14th.

ORIGIN

The Rosso di Montalcino 2000 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 2000 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT 13,5%