



BIONDI-SANTI



TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC

2014

Fascia Rossa

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 2014

Spring was generally mild. July, August and September were respectively rainy and temperate compared to normal years, with only a few clear, sunny days. Harvest started on October 1st.

ORIGIN

The Rosso di Montalcino 2014 Fascia Rossa 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 used grapes from vineyards which were older than 4 years of age, including the oldest ones that are usually designated for the production of both Brunello and Riserva.

AGEING

The 2014 Rosso di Montalcino Fascia Rossa was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT 13,5%