



BIONDI-SANTI



TENUTA "GREPPO"

## ROSSO DI MONTALCINO DOC 2006

*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 2005

*Weather condition at Tenuta Greppo: January, February and March were very cold and rainy; April, May and June rainy. July was warm and dry while August had regular and well distributed rainfalls. September was rainy for a fortnight, then dry. The harvest started on September 21st.*

### ORIGIN

*The Rosso di Montalcino 2005 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 2005 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.*

ALCOHOL CONTENT 13,5%