

BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
2006

The Biondi-Santi flagship wine, the Brunello di Montalcino embodies the spirit of Tenuta Greppo and the signature style of our winemakers, forged over 150 years of history with its balanced combination of fresh elegance, depth and aristocratic personality.

VINTAGE 2006

The period from April to June was characterized by persistent rainfalls that favoured an important deposit of water in the soil, a useful reserve during the summer. The month of July was very hot and dry while the temperatures of August were slightly below average and the first part of September was warm and dry. The vines were able to develop their vegetative cycle in a regular manner without problems, benefiting from the last 2 warm weeks of September to achieve a perfectly balanced ripeness. Harvest began on September 18th.

ORIGIN

The 2006 Brunello 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 Brunello we exclusively used grapes from the vines with between 10 and 25 years of age.

AGEING

The 2006 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT *13,5%*