BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
2004

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 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 2004 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 2004 Brunello was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle.

ALCOHOL CONTENT *13,5%*