BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
Riserva 2001
"La Storica"

VINTAGE 2001

Weather conditions at Tenuta Greppo: January, February, March, April, May cold and wet; June, July and August dry and hot. At the beginning of September grape was already ripened. The harvest started in the second decade and was dry and cold.

ORIGIN

The 2001 Riserva 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 Riserva we exclusively used grapes from the oldest vines with over 25 years of age.

AGEING

The 2001 Riserva was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle in the quiet and darkness of "La Storica", the bottle library at Tenuta Greppo where all the historic vintages of Biondi-Santi Riserva are scrupulously kept.

ALCOHOL CONTENT *13.5%*

PRODUCED BY: *Franco Biondi Santi*