BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
Riserva 1983
"La Storica"

VINTAGE 1983

A temperate spring with frequent rainfalls led to an early summer, which remained dry and very hot from June to September. Harvest started approximately 10 days earlier than usual, due to the early ripening of the grapes.

ORIGIN

The 1983 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 1983 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.

EMOTION

This is a cerebral and emotionally stirring wine that brings us back to a very different, more innocent time in the quickly evolving timeline of this mighty wine appellation in southern Tuscany. The 1983 Brunello di Montalcino Riserva is a brilliant but naked wine that reminds us of the original blueprint for Brunello, a wine made with a specific clone of Sangiovese that was selected for its long ageing potential. Despite all that time in the bottle, this wine presents stunning purity and clarity of fruit. It is polished and glossy in the mouth with tannins that have been softened by time. A bright moment of acidic freshness remind us that this wine is still very much alive.
This vintage was topped up and the cork was changed in 2000.

TOPPING UP

This vintage was topped up and the cork was changed for the first time in 2000, and again in 2022.

ALCOHOL CONTENT *13%*

PRODUCED BY: *Franco Biondi Santi*