BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
2016

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 2016

After a rainy and temperate spring the summer brought warmth and stability. The autumn was quite hot and characterized by high day-night temperature swings which aided the aromatic charge of the grapes. Harvest began on September 19th.

ORIGIN

The Rosso di Montalcino 2016 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 2016 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

EMOTION

Harvest 2016 has much to show. It is a vintage characterized by intense, fruity aromas and a vibrant acidity which bodes well for a long life - even for the youngest wine of Tenuta Greppo, the Rosso di Montalcino. This wine charms with its immediate generosity, both on the nose and on the palate, and exhibits a distinct personality, typical of Tenuta Greppo. A bright ruby red colour, this elegant Rosso di Montalcino opens with a veritable explosion of sweet fruity aromas, going from small berry fruits such as raspberries and red currant, to cherries, plums and pomegranate, interwoven with flowery notes of violets and wisteria in flower and delicately tickled by hints of fresh Mediterranean herbs. The structure is firm and vibrant and the flavour profile is refreshing and sincere, leading to a long, savoury finish where hints of violets and red fruits linger.

ALCOHOL CONTENT *14%*