BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
2015

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 2015

A majestic vintage where structure, elegance and freshness combine to form something special. 2015 was a hot and dry year with constant warm temperatures from May through August which permitted the grapes to reach perfect ripeness with sweet, yet fragrant aromas. Harvest started on September 21st.

ORIGIN

The Rosso di Montalcino 2015 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 2015 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

EMOTION

Harvest 2015 was one of great satisfaction at Tenuta Greppo. Even our youngest wine, the Rosso di Montalcino, bears the characteristics of an exceptional vintage, displaying an impressive structure and a refined, intensely fruity bouquet. With a bright ruby red colour, it brings forth and ample and intense bouquet with aromas of violets and wisteria in flower, fresh cherries and delicate hints of citron which are intertwined with spicy notes of pink and white pepper corns and a subtle, sweet scent of vanilla pod. Elegant and distinguished, this Rosso di Montalcino has a smooth flavour with a fruity core. This exceptional vintage reveals an impressive tannic structure and a well-balanced fragrant acidity which is typical for the terroir at Tenuta Greppo. The finish is long and savoury. A wine ready to drink now, while maintaining a notable ageability in the bottle.

ALCOHOL CONTENT *13,5%*