

BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
2013

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 2013

After a mild autumn, the winter was quite cold with generous rainfalls that continued until early summer, causing a delay in the start of the vegetative cycle. From the second half of July until the end of September the weather was warm and stable with considerable day/night temperature swings which contributed to developing the intense aromatic profile of the grapes. The harvest started in late September – slightly delayed compared to average vintages at Tenuta Greppo.

ORIGIN

The Rosso di Montalcino 2013 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 2013 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT *13,5%*