BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
2006

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 2005

Weather condition at Tenuta Greppo: January, February and March were very cold and rainy; April, May and June rainy. July was warm and dry while August had regular and well distributed rainfalls. September was rainy for a fortnight, then dry. The harvest started on September 21st.

ORIGIN

The Rosso di Montalcino 2005 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 2005 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT *13,5%*