BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
1999

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 1999

Weather conditions at Tenuta Greppo: January, February, March cold, April, May cold and wet; June, July and August dry and hot. At the beginning of September the grape was already ripened. The harvest started in the second part of the month and was dry and cold.

ORIGIN

The Rosso di Montalcino 1999 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 1999 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT *13,5%*