BIONDI-SANTI

TENUTA "GREPPO"

ROSSO DI MONTALCINO DOC
2003

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 2003

The winter was rainy on average. The spring was fairly rainy, while June, July and August were hot and dry. We recorded a restoring rainfall in August in the second half of the month. The harvest began on September 4th. This was the first time ever that the harvest began so early.

ORIGIN

The Rosso di Montalcino 2003 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 2003 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months.

ALCOHOL CONTENT *13,5%*