BIONDI-SANTI

TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG
Riserva 2013

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 October – slightly delayed compared to average vintages at Tenuta Greppo.

ORIGIN

The 2013 Riserva was produced exclusively with a selection grapes from our proprietary vineyards, comprising from our oldest parcels.

AGEING

The 2013 Riserva was aged in Slavonian oak barrels for 3 years.

EMOTION

The 2013 Riserva speaks of the aromas of our land. On the nose it reveals a vast and intriguing bouquet reminiscent of the forest floor in autumn, of aromatic herbs, of porcini mushrooms and of sour cherries. At a young age the character of this Riserva is pleasantly austere, yet immediately refined, showing sublime equilibrium and elegance with reserved delicacy. On the palate its structure and complexity shine through as the tasting experience moves plastically along both the vertical and the horizontal axis in a crescendo of sensations which will continue to grow in time.
Vintage 2013 is officially the 40th Riserva produced from 1888 until 2013.
For the first time in history Biondi-Santi produced three large formats in addition to the 750 ml bottle: Magnum, Jéroboam and Mathusalem.

ALCOHOL CONTENT *13.5%*