



BIONDI-SANTI



TENUTA "GREPPO"

BRUNELLO DI MONTALCINO DOCG Riserva 2016

VINTAGE 2016

A rainy winter was followed by a quite rainy spring but with mild temperatures.

The summer brought sun, warmth and stability with temperatures lower than the seasonal average. Rainfalls between the end of August and the beginning of September extended the pre-harvest time, favouring a very slow but balanced ripening of the grapes where the fruit benefitted from important day 1 night temperature swings, which enriched their aromatic notes.

Harvest started on September 19th, with over a week's delay compared to Biondi-Santi normal standards.

ORIGIN

The 2016 Riserva was produced exclusively with a selection grapes from our proprietary vineyards, comprising from our oldest parcels.

AGEING

The 2016 Riserva was vinified in vertical Slavonian oak barrels by using indigenous yeasts, selected in our vineyards. Successively, it was aged in Slavonian oak barrels for 3 years.

EMOTION

Structure and grace, tension and fragrance form the personality of this Riserva where dark cherries and dried violets find depth in infinite balsamic sensations and scents of Mediterranean herbs, menthol, vintage leather and flint. On the palate the tightly-bound structure of youthful tannins, still pleasantly lively, and vibrating freshness is the testament of a vintage destined for a long, long life. The finish is long-lingering and seductive with hints of dried herbs enveloped by savoury, iodine sensations.

ALCOHOL CONTENT 14%