



*Biondi Santi Franco - Tenuta Greppo*

## BRUNELLO DI MONTALCINO DOCG RISERVA 2004

**Brunello di Montalcino DOCG Riserva 2004**

Exceptional vintage. The Spring was cold and wet. June, July and August warm and dry with considerable temperature range and rain falls at regular intervals. September was cold and dry. The harvest started on September 20th...!and was cold and dry. Grapes were healthy, with thick skins and rich in colour. The must resulted rich in sugar, extract and acidity, with a low Ph. Only grapes that come from the Estate vineyards are vinified.

The "Riserva" is produced from Greppo's Sangiovese vineyards of over 25 years of age and is made only in exceptionally good years. The "Riserva" is aged 36 months in Slavonian oak casks. The basic characteristic of the Brunello of Greppo Biondi Santi is its longevity, even over a hundred years.

To allow the flavour to fully unfold, the bottle should be opened and a bit of wine poured out at least 8 hours before drinking.

VINEYARDS' AGE: Over 25 years

PRODUCTION AREA: Montalcino, Siena, Italy

SOIL COMPOSITION: Various origins, rich in stones. The best are the ones rich in marl

VINEYARDS' EXPOSURE: South, south-east, east, north-east, north

ALTITUDE: From 300 to 500 metres

GRAPES: Sangiovese grosso 100%

HARVESTING: Late September

VINIFICATION: In red, controlled temperature

AGEING: 3 years in Slavonian oak casks

REFINING IN BOTTLE: At least six months

ANNUAL PRODUCTION: 11.866

### ORGANIC CHARACTERISTICS:

COLOUR: Intense, brilliant ruby red

BOUQUET: Intense, with nuances of vanilla and withered rose

TASTE: Harmonic, good structure, warm, balance between tannins and acidity. Savoury and persistent.

Ageing: 36 years  
Serving Temperature: 16-18°C  
Chemical Analysis at Bottling:  
ALCOHOL ML/100 ML: 13,92  
RESIDUAL SUGAR G/L: 1,80  
TOTAL DRY EXTRACT G/L: 30  
TOTAL ACIDITY G/L: 6,60  
TOTAL SO<sub>2</sub> MG/L: 94



## TOSCANA

Wine has literally been a part of the Tuscan civilization for over 2000 years. At the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and the climate is continental with hot summers and freezing winters.

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