

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 Sangiovesevineyards 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, brillant ruby red

BOUQUET: Intense, with nuances of vanilla and withered rose

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

AGEING: 36 months

STORING TEMPERATURE: 18°C in cellar

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 SO2 MG/L: 94

Grapes: Sangiovese Grosso (100,0%)

Toscana

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From 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. Tuscany is a large region and 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 varietals. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is home to the Apuan Alps. The climate in the north is continental with hot summers and freezing winters.



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