Ellermann
• QUALITY LIFESTYLE •

FRANCO BIONDI SANTI
TENUTA "GREPPO"

Biondi Santi Franco - Tenuta Greppo

BRUNELLO DI MONTALCINO DOCG RISERVA 2006

Brunello di Montalcino DOCG Riserva 2006

Exceptional harvest at Il Greppo. The Spring was cold and rainy. June, July and August hot and dry with considerable temperature range and rainfall at regular intervals. September: excellent Harvest, which started on the 18th, with dry and cold weather. The must was rich in sugar, extracts and acidity with a medium-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 onlyin 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:11.087

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

AGING:70 - 80 years

SERVING TEMPERATURE: 18°C - 64°F

CHEMICAL ANALYSIS AT BOTTLING:

ALCOHOL MIN 100 ML: 13,76

RESIDUAL SUGAR G/L: 2

TOTAL DRY EXTRACT G/L: 29,50

TOTAL ACIDITY G/L: 6.10

TOTAL SO2 MG/L: 109

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 much larger region than 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 famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Desi Voeux Road West, Sheung Wan, Hong Kong