



Biondi Santi Franco - Tenuta Greppo

ROSSO DI MONTALCINO DOC 2008

Exceptional harvest at Greppo with a regular seasonal course. Humid spring and long hot summer with light showers. The Harvest started on September 10th. The grapes were healthy, ripe, rich in colour with thick skins. The must was rich in sugar, extracts and acidity. Vinification in red, the wine was drawn off after 15 days under controlled temperature

PRODUCTION AREA: Montalcino, Siena, Italy The Rosso di Montalcino "White Label" comes from the younger Sangiovese-grosso vineyards (between 5 and 10 years old) of Greppo Estate. It also ages for 12 months in Slavonian oak casks and it is a wine ready to drink, young and fruity. Both wines have a quite intense ruby red colour, typical and intense perfume, they are dry, warm, tasty and lightly tannic.

VINEYARDS' AGE: Younger than 10 years old.

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: It started on September 10th

VINIFICATION: In red, controlled temperature

AGEING: 1 years in Slavonian oak casks

REFINING IN BOTTLE: At least four months

ANNUAL PRODUCTION: 21.093

ORGANIC CHARACTERISTICS:

COLOUR: Intense ruby red

BOUQUET: Intense, with nuances of vanilla

TASTE: harmonic, structured, warm, savoury and persistent

AGING: 15 - 20 years

SERVING TEMPERATURE: 16°C or 62°F

CHEMICAL ANALYSIS AT BOTTLING:

ALCOHOL ML/100 ML: 13,32

RESIDUAL SUGAR G/L: 1,60

TOP AND BOTTOM TEMPERATURE: 17,50

TOTAL ACIDS: 6,15

TOTAL SOLIDS: 21,10

Grapes: Sangiovese Grosso (100.00%)

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 wine styles. The most common grape varieties in Tuscany are Sangiovese and Trebbiano. 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 beautiful Apuan Alps. The climate in the north is continental with hot summers and free frosts in winter.

