

Biondi Santi Franco - Tenuta Greppo

BRUNELLO DI MONTALCINO DOCG ANNATA 2007

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Exceptional harvest at Il Greppo. Winter and Spring were cold and rainy. July and August dry and hot with rainfalls at regular intervals. September vey dry and with considerable temperature range. The Harvest started on September 10th and the weather was cold and dry. The grapes were healthy and ripe with thick skins rich in colour. The must was rich in sugar, extracts and acidity with a medium-low pH. Vinification in red under controlled temperature, the wine was drawn off after 15 days.

The “Annata” is produced from Greppo’s Sangiovese vineyards between 10 and 25 years old. The “Annata” is aged 36 months in Slavonian oak casks. The basic characteristic of the Brunello of Greppo Biondi Santi is its longevity. The “Annata” type will age between 20 and 40 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.

PRODUCTION AREA: Montalcino , Siena, Italy

VINEYARDS´ AGE: From 10 to 25 years

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 four months

ANNUAL PRODUCTION: 77.016

ORGANIC CHARACTERISTICS:

COLOUR: Intense ruby red

BOUQUET: Complex with note of withered rose

TASTE: Harmonic, well structured, warm, tannins and acidity in perfect equilibrium,

AGING: 30 - 40 years

SERVING TEMPERATURE: 18°C and 64°F

CHEMICAL ANALYSIS AT BOTTLING

ALCOHOL VOL/100 VOL: 13,61

RESIDUAL SUGAR G/L: 1,70

TOTAL DRY EXTRACT G/L: 28,90

TOTAL ACIDITY G/L: 5.40

TOTAL SO2 MG/L: 94

Grapes : Sangiovese Grosso (100.00%)

Toscana

Wine has literally been a part of the Tuscan civilization for over 3,000 years. Here in the heart of 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 [illegible] ions 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 [illegible] 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 Des Voeux Road West, Sheung Wan, Hong Kong