

Biondi-Santi,  
**Brunello di Montalcino Riserva 2015**  
Montalcino, Tuscany, Italy

BIONDI-SANTI



TENUTA "GREPPO."



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Biondi Santi Jacopo</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Acidity	<b>5.18g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Founder of the Brunello di Montalcino appellation, Biondi-Santi produced the first Brunello in history in 1888, by Ferruccio Biondi Santi. Since then, this fabled estate has ensured the excellence of its wines, known for their extreme longevity, through seven generations. The 150-hectare property, which abuts Costanti's estate, has 32 hectares of vineyard split over five sites. Tenuta Greppo is where the historical winery and estate villa are situated, with the oldest plot planted in 1936. The other vineyard sites are located around the town of Montalcino, all with a predominantly eastern exposition and high elevation, instrumental for preserving Biondi-Santi's signature style. Biondi-Santi is today owned by Christopher Descours, the owner of Charles Heidsieck, Piper-Heidsieck, Rare Champagne, and Château la Verrerie, and led by Tuscan-born Giampiero Bertolini and head winemaker Federico Radi. It is their mission to bring the heritage of this historic winery into the future.

## VINEYARDS

Biondi-Santi owns 33 hectares of vineyard split over four sites. The oldest of these plots – first planted in 1936 - is "Il Greppo", a 14 hectare vineyard located to the south of Montalcino at 550-564 metres above sea level. Vineyards here are planted in amphitheatre shape in terraces on galestro soil. The four – hectare vineyard near the village of Pievecchia to the north of Montalcino was planted in 1970 on clay-rich soils at an altitude of 250 meters above sea level. The third plot is Pieri, to the east of Montalcino, a seven – hectare vineyard planted in 1989 on poor soil with abundance of galestro and limestone at 400 – 450 meters above sea level. The most recent vineyard – planted in 1999 – is the western facing one-hectare vineyard in Scarnacuoia, to the West of Montalcino, situated at 450 meters above sea level. This wine is made from a selection of the oldest vines (more than 25 years of age) of Sangiovese Grosso from a massale selection of Biondi – Santi's proprietary clone BBS11.

## VINTAGE

2015 was a hot, dry vintage with constant temperatures from May through to August, which allowed the grapes to ripen perfectly. Harvest started on 21st September.

## VINIFICATION

Grapes were hand harvested and underwent a five-step selection: three times in the vineyards, then on the selection table and optical reader once at the winery. At the end of this process, they were fermented with wild yeasts in cement tanks and vertical oak vats at controlled temperature. The wine was then aged in Slavonian oak barrels for 36 months before bottling. It was then kept in bottle at the winery until release.

## TASTING NOTES

A brilliant ruby red colour, this wine has aromas of dark fruits, fresh herbs, liquorice and balsamic notes. Vibrant acidity, crunchy tannins and savoury flavours round out the palate.