

Biondi-Santi,  
**Brunello di Montalcino 2017**  
Montalcino, Tuscany, Italy

BIONDI-SANTI



TENUTA "GREPPO."



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Federico Radi</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.18g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl, 150cl</b>

## PRODUCER

Founder of the Brunello di Montalcino appellation, Biondi-Santi produced the first Brunello in history in 1888, by the hands of Ferruccio Biondi Santi. Since then, this fabled estate has ensured the excellency 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 and where the oldest plot, planted in 1936, is to be found. The other vineyard sites are located respectively to the west, north, east and south-east of the town of Montalcino, all preserving a predominantly eastern exposition and high altitudes, instrumental for preserving Biondi-Santi's signature style, driven by elegance, fresh acidity and moderate alcohol. Biondi-Santi is today the property of Christopher Descours, the owner of Charles Heidsieck, Piper-Heidsieck, Rare Champagne and Château la Verrerie, who has entrusted the leadership of the estate to Tuscan-born Giampiero Bertolini, who has a long experience in fine Tuscan wine, and head winemaker Federico Radi. It is their mission to bring the heritage of this iconic winery into the future, exploring new peaks of excellency while preserving the house style and vision.

## VINEYARDS

Biondi-Santi own 26 hectares of vineyard split over four sites. The oldest of these plots – planted in 1930s - is "Il Greppo", a 14-hectare vineyard located to the south of Montalcino at 550-564 metres above sea level. Vines here are planted in an amphitheatre shape on galestro soiled terraces. The four-hectare vineyard near the village of Pievecchia, north of Montalcino, was planted in 1970 on clay-rich soils, at an altitude of 250 metres above sea level. The third plot is Pieri, to the east of Montalcino, a seven-hectare vineyard planted in 1989 on poor soils with abundance of galestro and limestone, at 400- 450 metres above sea level. The most recent vineyard – planted in 1999 – is the western facing one-hectare vineyard in Scarnacuoia, west of Montalcino, situated at 450 metres above sea level. This wine is made from a selection of Sangiovese Grosso vines aged between 10 and 25, from a massale selection of Biondi Santi's proprietary cloned BBS11.

## VINTAGE

2017 was characterized by the absence of rain. A late frost in late spring was followed by a few downpours. The weather remained mild until the end of May which saw a significant rise in temperatures, above the seasonal average. The summer was very hot and dry. Harvest began on September 11th.

## VINIFICATION

The hand-harvested grapes underwent a five-step selection process: they were selected three times in the vineyards, then on the selection table and optical reader once at the winery. Fermentation took place with indigenous yeasts in concrete tanks and vertical oak vats, at controlled temperatures. The wine was aged in Slavonian oak barrels for 36 months before bottling. It was then kept in bottle for another year before release.

LIBERTY WINES

## **TASTING NOTES**

In the glass, this wine has an intense ruby red colour. It opens with a graceful nose focusing on citrus peel with nuances of withered rose, spice and fresh red fruits. Balanced and delicate, on the palate, it delights with cherry flavours and red berry notes. Structured tannins and depth continue through to a long finish.