Biondi-Santi,

Brunello di Montalcino 2018

Montalcino, Tuscany, Italy



Grape Varieties	**100% Sangiovese**
Winemaker	**Federico Radi**
Closure	**Natural Cork**
ABV	**13.5%**
Residual Sugar	**0.5g/L**
Wine pH	**3.51**
Bottle Sizes	**75cl,150cl**
Notes	**Vegetarian, Vegan**

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

The 2018 vintage was a cool year with significant rainfall for the entire growing season. Just before harvest. the grapes benefited from a healthy northerly wind which dried the vines and grapes and prepared them for picking. Harvest began on September 16th and lasted eight days.

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.

TASTING NOTES

The 2018 vintage of the Biondi-Santi Brunello di Montalcino is well defined and energetic due to the weather conditions throughout the growing season. The nose shows a variety of invigorating notes. Dried herbs, violet, orange zest, Morello cherry and crushed mint shine through. A vibrant, juicy wine, with velvety and polished tannins. A saline touch adds complexity to the finish.