

Biondi-Santi,  
**Rosso di Montalcino 2021**  
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>0.6g/L</b>
Acidity	<b>5.31g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</b>
	<b>Vegetarian, Vegan</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. Grapes for this wine come from three plots. The oldest of these plots – first planted in 1930s - 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, which brings the spices, aromas and acidity to the wine. The second plot is the four – hectare vineyard near the village of Pievecchia to the north of Montalcino. Vines were planted in 1970 on clay-rich soils at an altitude of 250 meters above sea level. The third plot is Ribusuoli, located just below Tenuta Greppo. This wine is made from a selection of the younger vines of Sangiovese Grosso from a massale selection of Biondi – Santi's proprietary cloned BBS11.

## VINTAGE

The 2021 vintage has been characterized by an autumn and a winter with mild temperatures and generous rainfalls, while spring brought an episode of frost on April 6th. From April to mid-August, rainfall decreased drastically, leading to drought conditions. Summer was characterized by scorching temperatures and high humidity, however later in August, thanks to temperature ranges and beneficial rainfall, we had the perfect conditions for grape to complete their ripening before being picked. Harvest started on September 9th.

## VINIFICATION

Grapes are hand harvested and undergo a five-step selection of grapes: three times in the vineyards, then on the selection table and optical reader once at the winery. Fermentation takes place with wild yeasts in cement tanks and vertical oak vats at controlled temperature before undergoing maceration for 15 days. The Rosso di Montalcino is then aged in Slavonian oak barrels for 12 months before bottling.

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