

Biondi-Santi,
Rosso di Montalcino 2022
Montalcino, Tuscany, Italy

BIONDI-SANTI



TENUTA "GREPPO"



Grape Varieties **100% Sangiovese**

Winemaker **Federico Radi**

Closure **Natural Cork**

ABV **14%**

Bottle Sizes **75cl**

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 32 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 youngest vines of Sangiovese Grosso from a massal selection of Biondi – Santi's proprietary clone BBS11.

VINTAGE

Winter saw little rainfall, a trend which continued into spring, which also brought with it a gradual increase in temperatures, cumulating in a hot summer season providing well needed relief for the grapes just in time for harvest. Some rainfall in august coupled with the warm weather provided optimal grape ripening conditions meaning harvest began significantly earlier than usual.

VINIFICATION

Grapes are hand harvested and undergo a five-step selection: 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 roughly two weeks. The Rosso di Montalcino is then aged in Slavonian oak barrels for 12 months before bottling.

TASTING NOTES

This wine is bright ruby in colour, with expressive aromas of raspberry, wild strawberry and redcurrant, complemented by sour cherry, violet and Mediterranean herbs. The palate is elegant and finely structured, with vibrant freshness and fine-grained tannins. Fragrant and savoury through to a long, beautifully balanced finish.

LIBERTY WINES

