

BIONDI-SANTI



TENUTA GREPPO



BRUNELLO DI MONTALCINO DOCG RISERVA 2011

“Set apart by its extreme elegance, this bottling gives off a beautiful impression of fruit. The very dry climate has given Brunello Riserva 2011 a rare readiness and drinkability without altering its intensity and longevity potential.”

—*Jacopo Biondi Santi*

2011 VINTAGE NOTES

An average spring led to rain in June and July. An extremely dry August and September ushered in a healthy harvest starting on September 8.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 25 years or older

VINIFICATION

The grapes were healthy, ripe and rich in color with thick skins.

The must was rich in sugar, extracts and acidity.

Fermentation: Slavonian oak barrels using indigenous yeast

Aging: 36 months in Slavonian oak, followed by 2 years in bottle

TASTING NOTES

Brilliant ruby red in color with a signature citrus bark notes on the nose. Generous fruit, black pepper and hints of spice are interwoven, seamlessly integrated with the wine's tannic frame. A wine with incredible balance and structure. Firm tannins will slowly open leading to a wine of depth, complexity and harmony. Very long, lingering finish.

SERVING SUGGESTIONS

Serve at 60/64° F.

Uncork and decant wine from the bottle for 4-6 hours before serving.

LONGEVITY

70-80 years

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SINCE 1978



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