

BIONDI-SANTI



TENUTA GREPPO



BRUNELLO DI MONTALCINO DOCG

ANNATA 2012

“We are facing a vintage with a slender profile that displays a definite herbal freshness. It is a graceful vintage, slightly more concentrated compared to the 2013, that is distinguished by its elegance and tertiary scents. The very intense structure remains perfectly balanced and enhances the complexity and the aromas of this wine.”

—*Jacopo Biondi Santi*

2012 VINTAGE NOTES

A dry June and July led to a hot August with occasional light rain. September was cool with a fair amount of rain in the week leading into harvest, which began on September 10.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 10-25 years

VINIFICATION

The grapes were healthy, ripe and rich in color with thick skins. The must was rich in sugar, extracts and acidity.

Fermentation: Combination concrete vats and Slavonian oak barrels using indigenous yeast

Aging: 36 months in Slavonian oak, followed by 1 year in bottle

TASTING NOTES

Intense ruby red in color. A graceful scent of citrus peel with nuances of withered rose, spice and fresh red fruits. There is a surprising note of red fruit; cherry is dominant and notes of red berries pop up in the background. Firm tannins with a deep structure lead to a long, lingering finish.

SERVING SUGGESTIONS

Serve at 60/64° F.

Uncork and decant wine from the bottle for 2-4 hours before serving.

LONGEVITY

30-50 years

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