

BIONDI-SANTI



TENUTA "GREPPO,"

ROSSO DI MONTALCINO DOC 2015

"Harvest 2015 was one of great satisfaction at Tenuta Greppo. Even our youngest wine, the Rosso di Montalcino, bears the characteristics of an exceptional vintage, displaying an impressive structure and an refined, intensely fruity bouquet. A wine ready to drink now, while maintaining a notable ageability in the bottle." — Jacopo Biondi Santi

2015 VINTAGE NOTES

A hot and dry year with constant warm temperatures from May through August, which permitted the grapes to ripen perfectly. Harvest began on September 21.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 10 years

VINIFICATION

At harvest the grapes displayed a perfect balance between fruit, tannins and acidity. Traditional red wine vinification at controlled temperatures.

Aging: 12 months in Slavonian oak

TASTING NOTES

Bright ruby red. Ample and intense bouquet with aromas of violets and wisteria in flower, fresh cherries and delicate hints of citron which are intertwined with spicy notes of pink and white pepper corns and a subtle, sweet scent of vanilla pod. Elegant and distinguished, this Rosso di Montalcino has a smooth and medium bodied flavor with a fruity core. This exceptional vintage reveals an impressive tannic structure and a well-balanced fragrant acidity which is typical for the terroir at Tenuta Greppo. The finish is long and savory.

SERVING SUGGESTIONS

Serve at 18°C- 64°F.

Uncork and remove a small amount of wine from the bottle at least 1 or 2 hours before serving.

LONGEVITY

15-20 years



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