BIONDI-SANTI



BRUNELLO DI MONTALCINO DOCG 2013

The 2013 Brunello was produced with our proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi-Santi at Tenuta Greppo. For this Brunello we used grapes from vineyards which were between 10 and 25 years of age.

2013 VINTAGE NOTES

After a mild autumn, the winter was quite cold with generous rainfall that continued until early summer, causing a delay in the start of the vegetative cycle. From the second half of July until the end of September the weather was warm and stable with considerable day/night temperature swings temperature which contributed to developing the intense aromatic profile of the grapes. The harvest started in late September – slightly delayed compared to average vintages at Tenuta Greppo.

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

Son of a vintage characterized by rather extreme weather, 2013 is a wine of great balance that expresses both delicacy and fluidity, revealing an inviting bouquet that makes us think of the forest in late spring when the scent of small red berry fruits meets the floral notes of forest floor flowers and the earth emanates mineral sensations of fresh moss and aromatic herbs. On the palate it approaches with kindness and softness, re-proposing notes of red berry fruits, black cherries and balsamic sensations which accompany freshness and structure, leading us towards an aftertaste perfectly in line with the olfactory sensations.

SERVING SUGGESTIONS

Serve at 60/64° F. Uncork and decant wine from the bottle for 4-6 hours before serving.

LONGEVITY

30-50 years



