

BIONDI-SANTI



TENUTA "GREPPO,"

BRUNELLO DI MONTALCINO DOCG RISERVA 2012

"The Riserva 2012 is a quintessential Biondi Santi Riserva, reflecting not just the house style that made the firm famous, but it clearly shows Franco's own hallmark of extreme elegance. It is a classic in the making, boasting enticing scents of rose, underbrush, wild red berry, new leather and underlying notes of crushed mint. It has a chiseled palate, featuring Morello cherry, pomegranate, orange zest, star anise and a hint of tobacco framed in taut, polished tannins. Firm acidity lends youthful tension and keeps it impeccably balanced."

— Kerin O'Keefe, November 2019

Author of the book: Franco Biondi Santi, the Gentleman of Brunello

ORIGIN

The 2012 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi-Santi at Tenuta Greppo. For this Riserva we exclusively used grapes from the oldest vines with over 25 years of age.

DETAILS

The Biondi-Santi Brunello di Montalcino Riserva 2012 was the last vintage produced during the remarkable career of Franco Biondi Santi, and only the 39th Riserva ever produced by Biondi-Santi since 1888, when Brunello di Montalcino was first invented by this visionary family. The Riserva 2012, unique and rare, is dedicated to the legendary winemaker with a special mention on the main label, to honor the life achievements of this great man.

2012 VINTAGE NOTES

The quite warm spring was followed by a dry and sunny summer begin. The month of August had temperatures in line with previous years but with some light showers in the second part. A cool September with some rain in the week right before the harvest, which began on September 10.

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: The 2012 Riserva was aged in Slavonian oak barrels for 3 years. It benefited from a long refinement in the bottle in the quiet and darkness of the historic bottle library at Tenuta Greppo.

TASTING NOTES

The Riserva 2012 sports Franco's signature freshness proudly, granting a wonderful vibrancy to its monumental, yet refined structure. The bouquet opens like a symphony of soft, fruity notes which grow and expand in a crescendo, adding layers of aromatic herbs, liquorice and balsamic sensations. The taste is elegant and savory with crunchy tannins and the finish is long, clean and fragrant.

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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BIONDI-SANTI



TENUTA "GREPPO"

FRANCO BIONDI SANTI

1922 - 2013

From his first vintage as head winemaker at Tenuta Greppo in 1970, when his father Tancredi passed away, to his last one in 2012, Franco Biondi Santi has dedicated his life to the Estate, to his vines and to his wine.

His is the interpretation of some of the most iconic vintages of the 20th century, and he will be remembered for his sincerity, his gentleness and the uniquely distinct style of his Brunello.

He spent his whole life proudly representing and fiercely defending the territory of Montalcino which he so loved.

