

BIONDI-SANTI



TENUTA "GREPPO,"

BRUNELLO DI MONTALCINO DOCG ANNATA 2011

This wine was mostly produced with our proprietary clone of Sangiovese Grosso called BBS 11, 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.

2011 VINTAGE NOTES

June and July were mostly warm and dry, followed by a hot August with a few light rainfalls. September was cool and brought only a little rain in the weeks prior to the harvest, which started on September 10th.

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: The Brunello 2011 was aged in Slavonian oak barrels for 36 months

ALCOHOL

13.5%

TASTING NOTES

A warm and embracing vintage, the bouquet of Brunello 2011 is an enchanting rendezvous of generous fruity and flowery notes, including scents of black cherries, blood orange and wild flowers. The elegant, yet muscular structure is driven by an attractive, savory freshness and by silky tannins which lead towards a long-lingering, warm finish.

SERVING SUGGESTIONS

Serve at 60/64° F.

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

LONGEVITY

30-50 years



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