BIONDI-SANTI

TENUTA "GREPPO,

BRUNELLO DI MONTALCINO DOCG RISERVA 1995

The 1995 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. This vintage comes from "La Storica," the winery's Riserva Library and has been re-released in 2019.

1995 VINTAGE NOTES

After a mild winter and a moderately rainy spring which paved the way for a regular start of the vegetative cycle, a warm and generally dry summer followed, characterized by 2 restoring rain showers mid-month. The beginning of September was rainy while the second half was hot and dry, leading us to postpone our harvest to October 3rd to give the grapes the opportunity to reach full ripeness.

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:** 36 months in Slavonian Oak, followed by a minimum of 3 years in bottle

TASTING NOTES

Ruby red colour with light garnet hues, the Riserva 1995 is initially shy, almost mysterious, putting forth its aromatic complexity in an almost enigmatic fashion. It slowly opens and evolves, revealing great depth and a multitude of aromas: Withered roses, brandied cherries, citron peel, flint, sweet tobacco, dried aromatic herbs and many other scents seduce and gratify our olfactory perception. It is however on the palate that the Riserva 1995 reveals all the charm of a wine that has refined for many years in the bottle without losing the verve of youth while gaining in wisdom and balance. A true meditation Riserva.

SERVING SUGGESTIONS

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

LONGEVITY

70-80 years



