

# BIONDI-SANTI



TENUTA "GREPPO,"

## FASCIA ROSSA ROSSO DI MONTALCINO DOC 2014

*The very rainy season of 2014 obliged us to make a difficult choice to maintain the high quality standard that characterizes our wines. We downgraded the entire production of Brunello Annata and Riserva, using the grapes to create the cuvée "Rosso di Montalcino Fascia Rossa". The result is a surprising wine with elegant notes of and can easily be considered a "little Brunello". – Jacopo Biondi Santi*

### 2014 VINTAGE NOTES

Spring was generally mild. July, August and September were respectively rainy and temperate, compared to normal years, with only a few clear, sunny days. The grapes, due to frequent rain and low temperatures, were less concentrated than usual, but rich in color. Harvest started October 1<sup>st</sup>.

### VINEYARDS

**Varietal Composition:** 100% Sangiovese Grosso (BBS11 Clone)

**Source:** 100% estate vineyards

**Vine Age:** 10–25+ Years

### VINIFICATION

Traditional vinification at controlled temperatures.

**Fermentation:** Slavonian oak barrels using indigenous yeast

**Aging:** 12 months in Slavonian Oak

### TASTING NOTES

Bright ruby red in color with an intense bouquet of red fruits. Beautifully soft flavor and medium body, with an easy-drinking character and fruity notes reminiscent of freshly picked sour cherries.

### SERVING SUGGESTIONS

Serve at 16° C / 32° F.

Uncork and decant wine from the bottle for 1-2 hours before serving.

### LONGEVITY

15-20 years



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