

BIONDI-SANTI



TENUTA "GREPPO,"

ROSSO DI MONTALCINO DOC 2018

This wine was originally known as the Biondi-Santi "White Label Brunello", but changed its name in 1983, when the Rosso di Montalcino DOC was established. It reflects the signature style of our high-altitude vineyards with a vibrant freshness and a distinct fruitiness which makes it thoroughly enjoyable at a young age.

2018 VINTAGE NOTES

2018 was a quite cool year, characterised by abundant rainfalls which accompanied the entire growth cycle of the vine. Overall the summer saw temperatures below average. Just before harvesting the grapes from our high-altitude vineyards, a week of healthy wind from the north contributed to drying vines and grapes, preparing them for picking. Harvest started on September 16th and lasted for 8 days with a careful selection of the best bunches.

ORIGIN

The Rosso di Montalcino 2018 was produced exclusively from our proprietary vineyards

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 10 years

VINIFICATION

At harvest the grapes displayed a perfect balance between fruit, tannins and acidity.

Traditional red wine vinification at controlled temperatures.

Aging: The 2018 Rosso di Montalcino was aged in Slavonian oak barrels for 12 months

ALCOHOL

13%

TASTING NOTES

Honest and clean cut, the 2018 Rosso di Montalcino reveals aromas of small red berry fruits as we find them in the forest during summer: raspberries, wild strawberries and red currant, but also sour cherries, so typical of Sangiovese from a cool vintage, which are immediately backed up by pretty scents of violets and hints of aromatic herbs. On the palate it shows all its energy with a lively freshness and a centered, fruity core with fine-grained tannins leading to a fragrant and deliciously savoury finish. An elegant vintage.



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