

BIONDI-SANTI



TENUTA "GREPPO,"

BRUNELLO DI MONTALCINO DOCG RISERVA 2008 "LA STORICA"



The 2008 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS 11, which was identified and selected by Biondi-Santi at Tenuta Greppo in the Seventies. For this Riserva, we exclusively used grapes from the oldest vines with over 25 years of age.

2008 VINTAGE NOTES

The spring was humid and the summer was hot and long with rainfalls at regular intervals. Picking started on September 10th. The harvest season was quite cold and wet.

VINEYARDS

Varietal Composition: 100% Sangiovese Grosso (BBS11 Clone)

Source: 100% estate vineyards

Vine Age: 25 years or older

VINIFICATION

Aging: The 2008 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 "La Storica", the bottle library at Tenuta Greppo where all the historic vintages of Biondi-Santi Riserva are scrupulously kept.

Alcohol: 13.5%

TASTING NOTES

The 2008 Riserva is a delicate exercise of grace, with structure, fruit and acidity dancing harmoniously on a thin line, suspended in time. It is intensely flavored with sour cherries, blood orange and violets on the forefront, followed by hints of candied orange peel, oriental spices, tar, liquorice and, in the end, flint. On the palate it is precise and expressive, showing class and energy in a tasting experience which goes on and on, ending on a deliciously savory note.

SERVING SUGGESTIONS

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

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