BIONDI-SANTI



BRUNELLO DI MONTALCINO DOCG RISERVA 2010

2010 VINTAGE NOTES

A truly exceptional vintage. June was rainy on average and was followed by a dry July. Light showers occured in August, followed by a warm and dry harvest season. Picking started on September 19th.

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

TASTING NOTES

The 2010 riserva is an exceptionally exquisite wine that offers an abundance of opulent flavors and captivating aromas. Bursting with a delightful medley of fruits, including luscious berries and succulent citrus, it tantalizes the senses with its vibrant and enticing profile. Fragrant hints of delicate flowers, aromatic spices, and aromatic herbs add depth and complexity to this remarkable wine.

Its smooth and velvety texture glides effortlessly, leaving a lasting impression. The wine's firm tannins and refreshing acidity contribute to a well-balanced structure, while enhancing its overall elegance. The finish is enchanting, with a lingering presence and a savory mineral character that adds a touch of sophistication.

Although still youthful and slightly austere, the 2010 riserva exhibits immense potential for long-term aging. Its remarkable structure and impeccable balance ensure that it will continue to evolve and develop over time. Even in its present state, this wine delivers a poised and refined experience that is nothing short of exceptional.

ALCOHOL CONTENT

13.5%



