

# BIONDI-SANTI



TENUTA "GREPPO"

## 1988 BRUNELLO DI MONTALCINO DOCG RISERVA

### WINERY

It is a rare phenomenon that a wine can trace its origins to a single man. Brunello di Montalcino, however, owes its existence to Ferruccio Biondi Santi who in 1888 invented Brunello. Later generations of this enlightened family include such talented winemakers as Tancredi and Franco Biondi Santi. Today Biondi-Santi continues to produce wines renowned for their elegance and extraordinary longevity. Located just south-east of Montalcino, the winery spreads over 32 hectares of vineyards on soils rich in galestro rock and marl — perfect for the cultivation of Sangiovese Grosso. Defenders of a rich enological heritage, Biondi-Santi continues to employ a natural viticulture and traditional vinicultural methods to highlight the wine's unique characteristics, or tipicità.

### WINE

Produced for the first time in 1888, the Biondi-Santi Riserva was the first Brunello di Montalcino in history, and even today it is an extraordinary event when a new vintage of Riserva is announced at Tenuta Greppo, the Biondi-Santi main estate. Renowned for its extraordinary longevity, this rare wine has been released only 42 times from 1888 till today and each production is extremely limited.

### VINEYARDS

The Riserva is traditionally produced with grapes coming from only the oldest vineyards, of more than 25 years of age.

### VINTAGE NOTES

The 1988 vintage was truly exceptional. A rainy spring followed by a warm summer and a cool harvest contributed to the quality of the grapes. These conditions provided adequate hydration, prevented disease, and allowed for perfect ripening, resulting in a superb wine with rich flavors and balanced sugar and acidity.

### WINEMAKING

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.

### TASTING NOTES

The nose reveals an unbelievable presence of fruit - even after so many years! Aromas of forest floor, leather, menthol aromas, and blood orange. Tannins are soft, fully integrated, refined but still present and able to contribute to the general invigorated feeling. The acidity is stunning, bright and energizing, it helped a lot to keep the wine youthful despite its age. A saline note adds depth and vibrancy to the finish. This is the wine for lovers of ethereal sensations, elegance and finesse.



### VINEYARD

**Region:** Tuscany  
**Appellation:** Brunello di Montalcino  
DOCG Riserva  
**Soil:** Sedimentary soil, mainly clay  
schist and sand stone  
**Age/Exposure:** 25+ years  
North-east

### WINEMAKING

**Varietals:** 100% Sangiovese  
**Ageing:** in Slavonian oak barrels for  
3 years

### TECHNICAL DETAILS

**Yeast:** Indigenous  
**Alcohol:** 13%

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