

# BIONDI-SANTI



TENUTA "GREPPO,"

## BRUNELLO DI MONTALCINO DOCG RISERVA 1998 "LA STORICA"

*The 1998 Riserva is sourced from the treasure of "LA STORICA": The historic bottle library at Tenuta Greppo where all the Riserva vintages ever produced in the history of Biondi-Santi are scrupulously kept – from the original 1888 vintage until the most recent vintage. A small lot of this important Riserva has been selected for a second release in 2020, 22 years after the harvest.*

### 1998 VINTAGE NOTES

A mild winter followed by a rainy spring. July and August dry and hot. Initially September was rainy but the second half was dry as was the harvest period. Picking started on the 21st.

### 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:** The 1998 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 the historic bottle library at Tenuta Greppo.

### TASTING NOTES

The Riserva 1998 is both generous and gentle. The elegant bouquet brings forth notes of dried berry fruits, rosemary, forest floor and coffee beans which build in intensity as the wine is allowed to breathe. The long-lingering taste is precise and vibrant, stimulating the palate with a savory freshness.

### SERVING SUGGESTIONS

Serve at 60/64° F.

Uncork and decant wine from the bottle for 4-6 hours before serving.

### LONGEVITY

70-80 years



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