

# BIONDI-SANTI



TENUTA "GREPPO,"

## BRUNELLO DI MONTALCINO DOCG RISERVA 2007

*The 2007 Riserva was produced with our proprietary clone of Sangiovese Grosso called BBS11, which was identified and selected by Biondi-Santi at Tenuta Greppo. For this Riserva we exclusively used grapes from the oldest vines with over 25 years of age.*

### 2007 VINTAGE NOTES

The winter was cold and rainy. Spring was cold, rainy and with considerable temperature range. July was dry and warm. August brought a refreshing rainfall the first days of the month. September was very dry with considerable temperature range. Harvest started on September 11, with cold, dry weather.

### 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 Riserva 2007 was aged in Slavonian oak barrels for 36 months. The Riserva 2007 is sourced from the treasure of "La Storica" — the historic bottle library at Tenuta Greppo where all the Riserva vintages every produced in the history of Biondi-Santi are scrupulously kept — from the original 1888 vintage until the most recent vintage.

### TASTING NOTES

Small berry fruits, warm baking spices, floral sensations and vintage leather come together in the bouquet of this wonderful Riserva. It is austere yet enchanting, rustic yet refined, revealing the class and uniqueness of a great vintage at Tenuta Greppo.

### 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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