Biondi Santi Franco - Tenuta Greppo

BRUNELLO DI MONTALCINO DOCG ANNATA 2004

Brunello di Montalcino DOCG Annata 2004

Exceptional vintage. The Spring was cold and wet. June, July and August warm and dry with considerable excursions in temperature range and rainfalls at regular intervals. September was cold and dry trough harvest, which began on September 20th and was cold and dry. Grapes were healthy, with tick skins and rich in color. The must resulted rich in sugar, extract and acidity, with a low Ph. It was qualified also the Riserva. Only grapes that come from the Estate vineyards are vinified.

The “Annata” is produced from Greppo’s Sangiovese vineyards between 10 and 25 years old. The “Annata” is aged 36 months in Slavonian oak casks. The basic characteristic of the Brunello of Greppo Biondi Santi is its longevity. The “Annata” type will age between 20 and 40 years. To allow the flavour to fully unfold, the bottle should be opened and a bit of wine poured out at least 8 hours before drinking.

PRODUCTION AREA: Montalcino , Siena, Italy

VINEYARDS´ AGE: From 10 to 25 years

SOIL COMPOSITION: Various origins, rich in stones. The best are the ones rich in marl

VINEYARDS´ EXPOSURE: South, south-east, east, north-east, north

ALTITUDE: From 300 to 500 metres

GRAPES: Sangiovese grosso 100%

HARVESTING: Late September

VINIFICATION: In red, controlled temperature

AGEING: 3 years in Slavonian oak casks

REFINING IN BOTTLE: At least four months

ANNUAL PRODUCTION: 46.126

ORGANIC CHARACTERISTICS:

COLOUR: Intense ruby red

BOUQUET: Complex with note of withered rose

TASTE: Harmonic, well structured, warm, tannins and acidity in perfect equilibrium,

AGING: 30 - 40 years

SERVING TEMPERATURE: 18°C or 64°F

CHEMICAL ANALYSIS AT BOTTLING:

ALCOHOL IS/100 ML: 13,47

RESIDUAL SUGAR G/L: 1,70

TOTAL DRY EXTRACT G/L: 28,40

TOTAL ACIDITY G/L: 5.90

TOTAL SO2 MG/L: 99

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varietals. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

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