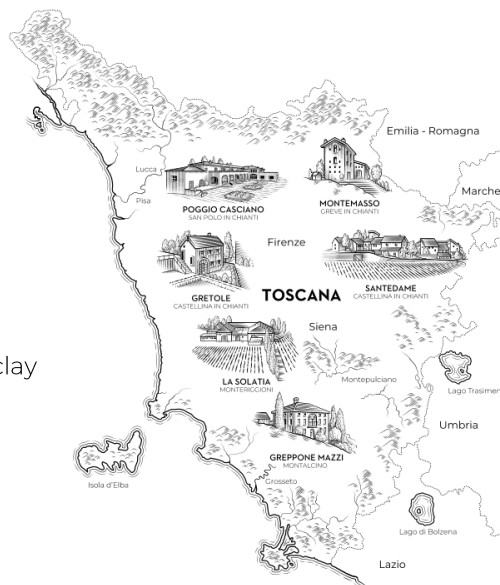


Greppone Mazzi

BRUNELLO DI MONTALCINO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes come exclusively from our Greppone Mazzi estate in Montalcino. Altitude: 210-460 m. Soil: high and medium-high hills with clay loam and silty loam soil, with an abundance of stones.



GRAPE VARIETIES: 100% Sangiovese grosso
AGEING PERIOD: 36 months
AGEING TYPE: oak barrels

TASTING NOTES

Color: ruby red with garnet highlights.

Aromas: a complex bouquet with fruity notes such as plums, redcurrants and macerated cherries accentuated by tobacco and chocolate notes.

Flavors: rich in the mouth with clear red fruit flavors poised between freshness and well-balanced tannins. An extremely elegant and enduring wine, which isn't overly austere, distinguished by a pepper and clove finish.

VINIFICATION AND AGEING

The alcoholic fermentation and maceration, aided by regular pump over and délestage, take place in temperature-controlled stainless-steel vats. The wine ages in oak barrels for approximately 36 months.

WHY?

- The Brunello di Montalcino Riserva appellation is now universally acknowledged as one of the highest expression of the Sangiovese grape, known locally as Brunello, which is the only varietal used to make this wine.
- This Brunello di Montalcino DOCG is traditional in style and is aged in large barrels to bestow finesse and elegance upon the wine.
- 25 hectares of vineyards are divided between two separate area: the "Greppi", with steep hillsides, and "Le Logge", in the southern part of the appellation.

FIRST VINTAGE: 2017

