

# Greppone Mazzi

## BRUNELLO DI MONTALCINO RISERVA

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

The grapes come from Villa Grande single vineyard, located in Greppone Mazzi Estate in Montalcino.



### VINTAGE

2019

### GRAPE VARIETIES

100% Sangiovese grosso

### ALTITUDE AND SOIL

250-450 mt. a.s.l., soil ranging from clay-loam to loam in texture, and abundant in shale and limestone. Vineyard exposure to southwest.

### VINTAGE REPORT

A good vintage with a regular climatic trend. A mild winter and rainfall contributed to good water reserves in the soil, supporting the vines through a hot and dry summer, but without extreme heat peaks.

### VINIFICATION AND AGING

Careful grape selection during the early to mid-October harvest. The alcoholic fermentation takes place in temperature-controlled stainless-steel vats, and the long post-fermentation maceration (at 28/29° C) lasts over 20 days. The wine ages for about 30 months in large Slavonian oak casks and then, blended, for a long time in bottle.

### TASTING NOTES

Color: intense ruby red with garnet hues  
Aromas: complex with hints of cherry, raspberry and floral aromas, accentuated by tobacco, a touch of cedar and wild herbs along the way.  
Tasting profile: on the palate the wine is rich, linear and elegant with a refreshing finish and prolonged aftertaste.

### WHY?

- The Brunello di Montalcino appellation is universally recognized as one of the top interpretations of the Sangiovese grape, which is known locally as Brunello, and is the sole grape used in this wine.
- Ruffino produces the Brunello Riserva selecting the grapes coming from a single vineyard.

### WINEMAKER QUOTE

«Greppone Mazzi Riserva impresses with its persistence and balance; an extremely refined and elegant wine characterized by a savory finish.»

### FIRST VINTAGE: 1979

### AWARDS

- 95/100 Wine Spectator (US)
- 93/100 James Suckling (US)



**RUFFINO**  
1877