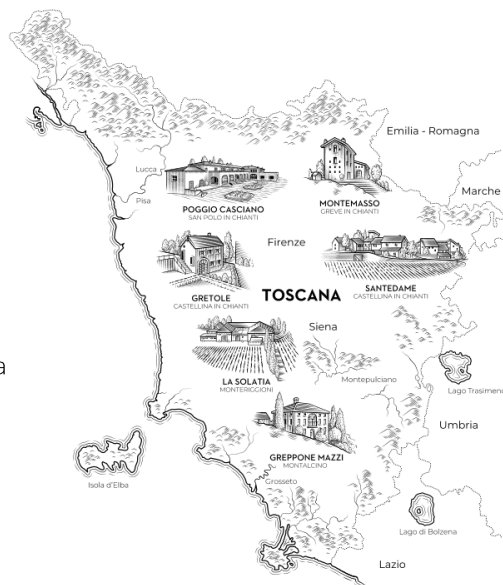


Greppone Mazzi

BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes come from vineyards on the Greppone Mazzi Estate in Montalcino. Altitude: 210-460 m. Soil: high and medium-lying hills with a clay-loam to loam-loam texture, which are abundant in stones



GRAPE VARIETIES: 100% Sangiovese grosso

AGEING PERIOD: 36 months

AGEING TYPE: large casks, stainless steel vats

TASTING NOTES

Color: intense ruby red with garnet hues

Aromas: complex with hints of plum, blackcurrant and cherries

macerated in alcohol, accentuated by tobacco and chocolate notes

Tasting profile: opulent with distinctive red fruit, balanced between freshness and plush tannins. This is an elegant and enduring wine imbued with intensely spiced notes

VINIFICATION AND AGEING

The alcoholic fermentation and maceration aided by pumpover and délestage takes place in temperature-controlled stainless-steel vats. The wine ages for about 24 months in large casks. Before being bottled, the wine rests for a short time in stainless steel vats.

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.

- A traditional style is adopted for this Brunello di Montalcino DOCG with ageing in big barrels, bestowing finesse and elegance upon the wine.

- 25 hectares of vineyards are divided into two separate areas: "Greppi", a zone with steep, angular hills, and "Le Logge", in the south of the appellation.

FIRST VINTAGE: 1979

AWARDS VINTAGE 2019

Master Medal – The Drinks Business

Sangiovese Master

94/100 punti – Falstaff (AT)

AWARDS VINTAGE 2018

95/100 Kerin O'Keefe (USA)

94/100 Gardini Notes.com (IT)

93/100 James Suckling (USA)

92/100 Falstaff (AT)

17.5 Vinum (CH)

Gold Medal Mundus Vini Spring

Tasting 2023 (DE)

91/100 Decanter World Wine Awards
2023 (UK)

AWARDS VINTAGE 2017

92/100 Silver Medal Decanter (UK)

92/100 Wine Spectator (USA)



RUFFINO
1877