

Greppone Mazzi

BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

The grapes come from Greppone Mazzi Estate in Montalcino.



VINTAGE

2019

GRAPE VARIETIES

100% Sangiovese grosso

ALTITUDE AND SOIL

210-460 m. als., Hills at medium to high elevations, with soils ranging from clay-loam to loam in texture, and abundant in shale and limestone.

VINTAGE REPORT

A good vintage with a regular climate trend. A winter with mild temperatures and rainfall created soil water reserves, useful for a hot and dry summer season but without extreme heat peaks.

VINIFICATION AND AGING

Careful grape selection during the harvest. The alcoholic fermentation and the long post-fermentation maceration, aided by pump-over and délestage, take place in temperature-controlled stainless-steel vats. The wine ages for about 24 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 plum, blackcurrant and sour cherry, accentuated by sweet tobacco, wild herbs and cloves.

Tasting profile: on the palate the wine is rich, well balanced between soft tannins and a refreshing finish.

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 aging in big casks, bestowing finesse and elegance upon the wine.
- 30 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. These contribute to a perfectly balanced wine.

FIRST VINTAGE: 1979

AWARDS

94/100 Falstaff (AT)

94/100 Wine Spectator (US)

92/100 Decanter (UK)

92/100 Wine Enthusiast (US)



RUFFINO
1877