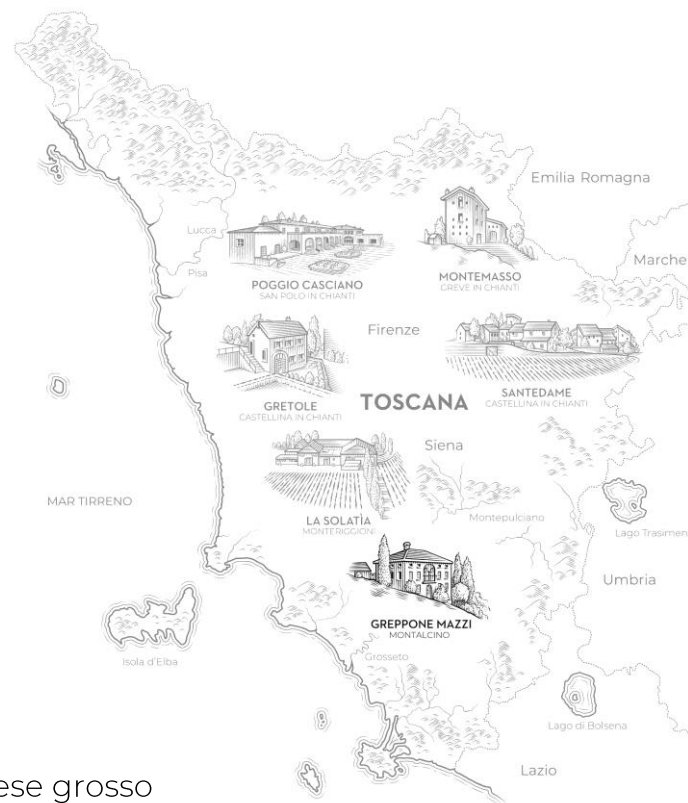


Greppone Mazzi

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: 2018

GRAPE VARIETIES: 100% Sangiovese grosso
ALTITUDE & SOIL: 250-450 m. als., 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. Spring and summer brought well-distributed rainfall, followed by warm and dry climate which favored optimal grape ripening.

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 plum, blackcurrant and sour cherry, accentuated by sweet tobacco.

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.
- 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:

2018 VINTAGE
94/100 Wine Spectator (USA)
93/100 James Suckling (USA)

