

GREPPONE MAZZI

BRUNELLO DI MONTALCINO DOCG



Vineyards

Greppone Mazzi Estate vineyards in Montalcino.

Soil: high- and medium-lying hills with a clay-loam to loam-loam texture, rich in stones.

Altitude: from 210 to 460 meters above sea level.



Grape varieties

100% Sangiovese grosso, locally referred to as "Brunello"



Vintage 2017

An outstanding vintage. Winter and spring had plenty of rain to make up for the intense sun and heat during the summer: this allowed a perfect ripening of the grapes and a regular harvest.

First vintage: 1979



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.

Bottle ageing: a minimum of 4 months

Alcohol content: 14.5%



Tasting notes

Color: intense ruby red with garnet reflections.

Aroma: complex with hints of fruit such as plum, blackcurrant and cherries macerated in alcohol, enriched with notes of sweet tobacco and chocolate.

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



Why?

- This Brunello di Montalcino Docg exemplifies Ruffino's approach, based on century-long winemaking expertise coupled with artisan control over every step of production from vine to bottle.
- The vineyards are mostly located around the villa, in the so-called area of "Greppi" because of its landscape formed by steep, rugged hills. Other hectares of the vineyard are places in "Le Logge" area, in the southern area of the appellation.
- Sangiovese Grosso confers Brunello the power, longevity and elegance for which it is still famous in the world. Only the best grapes are selected for this wine.

