



BRUNELLO DI MONTALCINO DOCG BIONDI SANTI MARCA PROPRIA - TENUTA GREPPA - IMBOTT. ALL'ORIG. DAL VITICOLTORE FRANCO BIONDI SANTI NELLA CANTINA NELLA TENUTA GREPPA - MONTALCINO - ITALIA

BOTTIGLIA N°24664 - ANNATA 2000 13,5%

VISUAL ANALYSIS: limpid, garnet red with orange hues, quite flowing.

OLFACTORY ANALYSIS: a great nose: pepper, liquorice, cinnamon, clove, strawberry, cherry, plum, fruit in alcohol, violet, underwood, coffee, chocolate and tobacco. This olfactory bouquet is a sort of a nice surprise which really never stops to astonish the wine-taster.

GUSTATIVE ANALYSIS: the wine enters and wraps around the palate; then the tannin shows its preponderance and cleans the mouth. The gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: grilled T-bone steak



- The succulence of the meat is compensating for the astringency of the tannins
- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: we should not forget that we are tasting the *Brunello di Montalcino* of *Biondi Santi*, that's to say the Gran Duke of Tuscany. On the one hand, the pleasant feelings at the nose are complaisant and tend to satisfy the so-called international taste. On the other hand, it is very useful organizing the ideas to describe the presence of the tannin because it is part of the typology of this splendid Tuscan wine. So, when in Tuscany, do as the Tuscan people do: drink a *Brunello di Montalcino* and eat a *bistecca alla fiorentina*.