



BRACCALE ROSSO

IGT Toscana

TENUTA CASTELLO DI MONTEPÒ
JACOPO BIONDI SANTI

*From the splendid and untainted nature of Castello di Montepò
comes this new wine of Jacopo Biondi Santi:
a subtle balance between the austerity of traditional Sangiovese BBS11
and the roundness of Merlot, perfectly adapted to the Maremma.*

AREA OF PRODUCTION:

Scansano (Grosseto)

COMPOSITION OF THE SOIL:

“Galestro” of eocenic origin

EXPOSURE OF THE VINEYARDS:

West, South-West

ALTITUDE:

between 300 and 450 meters a.s.l.

HARVEST:

middle of September for Merlot
and beginning of October for
Sangiovese

VINIFICATION:

separately for each grape variety,
with a long lasting maceration
(10 days) including the
malolactic fermentation

REFINEMENT:

maturation for 12 months in
stainless steel vats

GRAPE:

Sangiovese grosso BBS11 80%,
Merlot 20%

Tasting notes:

COLOUR:

intense ruby with
purple reflections

NOSE:

elegant and complex,
with intense smells of
red fruit and notes of
spices and flowers

PALATE:

the great roundness
of Merlot meets
the delicacy of
Sangiovese and gives
persistence and
contemporaneously an
extraordinary tannicity

PARE WITH:

all first courses of
the Tuscan tradition,
second courses of
white meat, neat
stewed fish,
or medium aged
cheeses



CASTELLO DI MONTEPÒ