



MORIONE

IGT Toscana

**TENUTA CASTELLO DI MONTEPÒ
JACOPO BIONDI SANTI**

*This might probably be one of the most important
and long-lived wines from the Caste of Montepò.
Its name indicates the plumed helmet on top of the shields
in the coat of arms of the noble family Biondi Santi.*

AREA OF PRODUCTION:
Scansano (Grosseto)

ALTITUDE:
3450 meters a.s.l.

REFINEMENT:
24 months in French barriques of
non toasted Tronçais woods

COMPOSITION OF THE SOIL:
clay schists of Eocene Epoch

HARVEST:
first week of September

GRAPES:
Merlot 100%

EXPOSURE OF THE VINEYARDS:
West, South-West

Tasting notes:

COLOUR:
thick ruby red with
purple tones

NOSE:
intense, notes of
underbrush fruits
and fruit preserved in
alcohol

PALATE:
full-bodied structured,
very long on the palate
and very smooth

PARE WITH:
important meat
dishes, seasoned
cheese



CASTELLO DI MONTEPÒ