



SASSOALLORO

IGT Toscana

TENUTA CASTELLO DI MONTEPÒ
JACOPO BIONDI SANTI

*A new, fresh, round and dynamic Sangiovese
from the great Biondi Santi tradition.*

*Sassoalloro is the name of a gigantic erratic rock of volcanic origin
which for centuries has given rise to many legends.*

AREA OF PRODUCTION:

Scansano (Grosseto)

ALTITUDE:

from 300 to 450 meters a.s.l.

REFINEMENT:

14 months in barriques of not
toasted Tronçais oak

COMPOSITION OF THE SOIL:

“Galestro” of eocenic origin

HARVEST:

end of September

GRAPES:

Sangiovese Grosso BBS11 100%

EXPOSURE OF THE VINEYARDS:

west, south-west

Tasting notes:

COLOUR:

brilliant ruby red
with violet tones

NOSE:

fruity, fresh,
intense,
predominant
of sweet violet

PALATE:

gentle and
velvety, elegant,
long lasting yet
“ready”

LONGEVITY:

25 years

PARE WITH:

selected meats and
roast, saltwater
fishes



CASTELLO DI MONTEPÒ