



SCHIDIONE 1997 III MILLENNIO

IGT Toscana

TENUTA CASTELLO DI MONTEPÒ

JACOPO BIONDI SANTI

“For the beginning of the new Millennium, we have selected one of the best vintages of the century; a wine of incredible structure and unsurpassed longevity that we have honoured with a solid 23 karat gold label.”

Area of Production: Scansano (Grosseto)

Composition of the soil: “Galestro” of eocenic origin

Exposure of the vineyards: west, south-west

Altitude: from 300 to 500 metres a.s.l.

Harvest: late September

Vinification: separately for each grape variety with a long lasting maceration (18 days) including the malolactic fermentation

Refinement: in barriques of Tronçais woods for 24 months

Grapes: Sangiovese grosso BBS11 40%

Cabernet Sauvignon 40%

Merlot 20%

Tasting notes:

Colour: intense ruby red with garnet shades

Nose: elegant and complex with notes of spices and vanilla

Palate: austere and majestic in his structure because of the great vintage. Ample and harmonic, with strong tannins but well balanced

Longevity: more than 50 years

Pare with: important meat dishes and game, seasoned cheeses

JACOPO
BIONDI-SANTI

