



SCHIDIONE

IGT Toscana

**TENUTA CASTELLO DI MONTEPÒ
JACOPO BIONDI SANTI**

*A Supertuscan of aristocratic personality.
Schidione, which is the name of the medieval spears used for roasting wild game,
symbolises its roots buried deeply in the Montalcino tradition
of great “meditation” reds.*

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:

October

VINIFICATION:

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

REFINEMENT:

in barriques of Tronçais wood for
24 months Blending for nearly 6
month in stainless steel

GRAPES:

Sangiovese grosso BBS11 40%
Cabernet Sauvignon 40%
Merlot 20%

Tasting notes:

COLOUR:

intense ruby red with
garnet tones

LONGEVITY:

more than 50 years

NOSE:

elegant and complex
with notes of spices
and vanilla

PALATE:

dry, ample, vanilla
tannins, very
persistent

PAIR WITH:

important meat dishes
and game, seasoned
cheeses



CASTELLO DI MONTEPÒ