



MORELLINO DI SCANSANO

Denominazione di Origine Controllata e Garantita

TENUTA CASTELLO DI MONTEPÒ
JACOPO BIONDI SANTI

*The particular microclimate and the “Galestro” soil
where this clone of Cabernet Sauvignon is grown,
characterise the great and particular elegance of this wine.*

AREA OF PRODUCTION:

Scansano (Grosseto)

ALTITUDE:

320 meters a.s.l.

REFINEMENT:

8 months in French barriques of
non toasted Tronçais woods

COMPOSITION OF THE SOIL:

“Galestro” of eocenic origin

HARVEST:

September

GRAPES:

Sangiovese grosso BBS11 95%,
Cabernet Sauvignon 5%

EXPOSURE OF THE VINEYARDS:

South, West

FERMENTATION:

separately in stain steel containers
at controlled temperatures
between 28°C - 30°C

Tasting notes:

COLOUR:

intense ruby red with
purple tones

NOSE:

vinous, ethereal and
elegant with typical
brush of fresh flowers

PALATE:

dry, savoury, well
structured with
persistent tannins

PARE WITH:

first courses typically
Tuscan, grilled meat,
midseasoned cheeses



CASTELLO DI MONTEPÒ



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013