



# SCHIDIONE

IGT TOSCANA

TENUTA CASTELLO DI MONTEPÒ



CASTELLO DI MONTEPÒ  
JACOPO BIONDI SANTI

## JACOPO BIONDI SANTI

*A super-Tuscan with a great personality. Schidione, owes its name to the medieval skewers locally used to roast game, a perfect “meditation” red wine.*

**Composition of the soil:** “Galestro”

**Exposure of the vineyards:** ovest, sud-ovest

**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 woods for 24 months. Blending for about 6 months in stainless steel tanks

**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:** dry, with a soft but powerful attack, fleshy and full of silkiness. Long lasting on the palate

**Longevity:** 40-50 years

**Pare with:** important meat dishes and game, seasoned cheeses.