



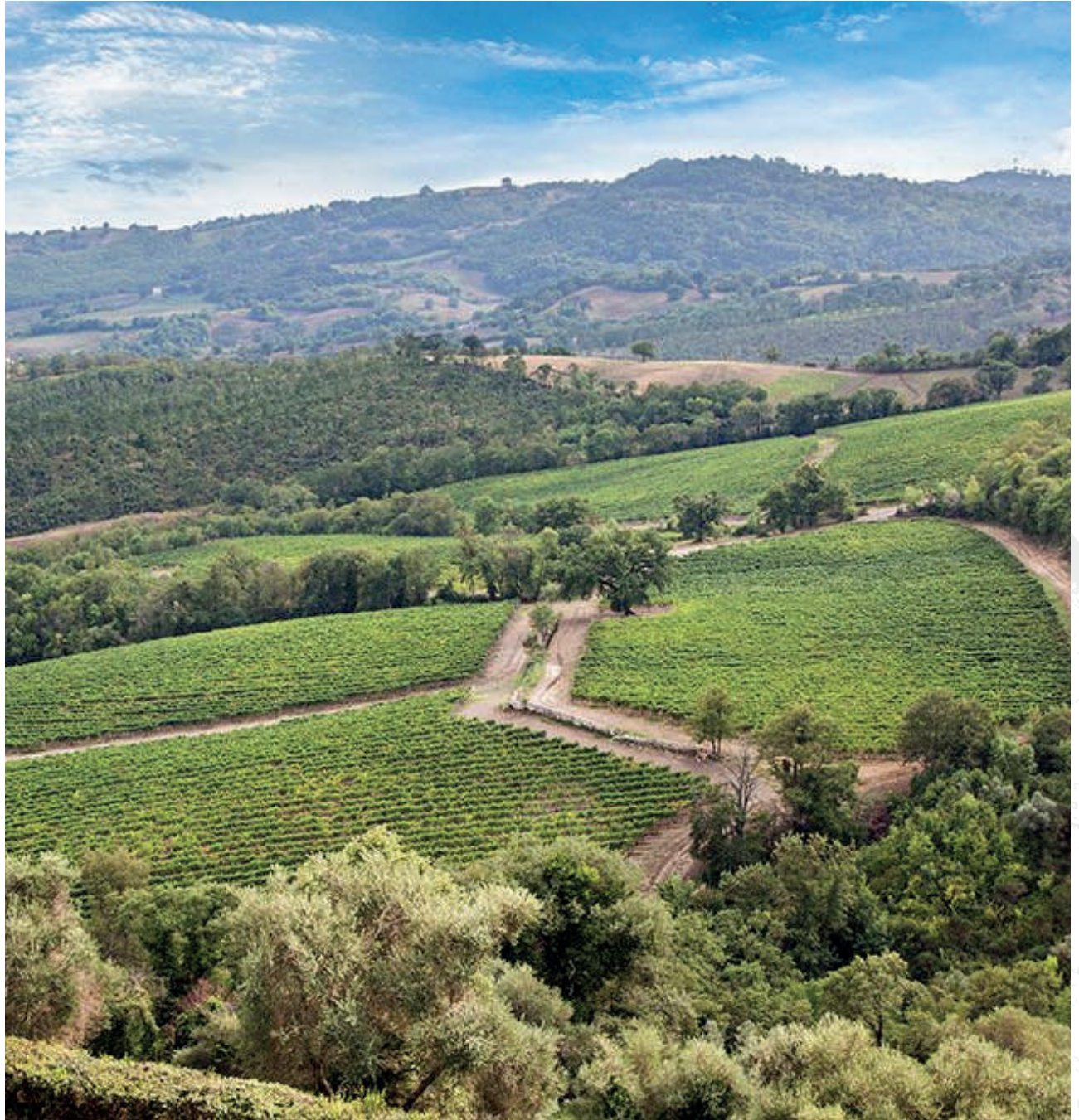
CASTELLO DI MONTEPÒ

THE HOUSE OF WINE

COMPANY PROFILE



Castello di Montepò is the long-standing trademark of Jacopo Biondi Santi and his family, it has its productive heart in the homonymous estate located in the countryside of Scansano within the Tuscan area known as Maremma, home to the company's vineyards, olive groves, forests, its ageing and vinification cellars and, not least, to the family's residence. The first bottled vintage of Castello di Montepò dates back to 1994, which is also the year of birth of Jacopo's eldest son Tancredi Biondi Santi, who now runs the company alongside his father. Today the Biondi Santi family's main focus is the enhancement of Castello di Montepò and Sangiovese Grosso clone, the company's exclusive property. Cutting-edge winemaking, a unique terroir and the prestigious reputation of the Biondi Santi family are the key elements behind one of the world's most important and recognized Tuscan brands of quality wine. Niche productions exclusively available through carefully selected upmarket Hotel and Catering Industry channels, both for the domestic and international market.



Forests, hills and an ancient manor: Maremma, a delightful landscape of fields, olive groves and vineyards. A veritable house of wine. The noble heart of Tuscany is home to the Montepò Castle, in the countryside of Scansano, a magical place where fields become legendary vineyards. Surrounded by woods, olive groves and the rolling hills of Maremma, the medieval manor has stood for centuries as an unconquerable fortress protecting the boundaries of the estate, just as today it overlooks the 600 hectares of the company's holdings, 50 of which planted to vine. Here, Jacopo Biondi Santi has found the perfect vine-terroir interaction to fulfil his ambitious winemaking project.



A landscape full of history, rousing and authentic, which Jacopo Biondi Santi sees as the crowning jewel of his vineland holdings thanks to its pedoclimatic virtues. On the estate of Castello di Montepò we find all the elements, in terms of altitude, soil composition, wind exposure and microclimate, needed to create a unique and distinctive terroir, the ideal environment for the growing of the Sangiovese Grosso BBS11 clone, an exclusive property of the Biondi Santi family.

JACOPO BIONDI SANTI. A WINE STORY

In the heart of Maremma, Jacopo Biondi Santi and his children are writing a new chapter in their family's history of winemaking excellence. The Biondi Santi family has gained a special place in the history of Italian wine-making thanks to the lively and passionate inventiveness of its members. The beginnings of this brilliant adventure date back to the 1800s, when Ferruccio Biondi Santi planted the first Montalcino vineyard with vines obtained from a selected Sangiovese clone, called Sangiovese Grosso or Brunello: it was the first step towards a new way of making wine that would soon become an international success. An extraordinary oenological heritage, which has inspired Jacopo Biondi Santi to create new traditions, wines with an unmistakable contemporary style. Jacopo has dedicated himself to the growing of Sangiovese Grosso BBS 11 and to the creation of labels that express all the vigorous individuality of a man determined to build an even brighter future for his own family. An intense work where experience, intuition and oenological artistry all come together, undertaken by Jacopo Biondi Santi together with his children Tancredi, Clemente and Clio.





The Castle of Montepò meets all the criteria of altitude, terrain, wind exposure and microclimate needed to create a unique terroir.

At an altitude between 300 and 460 m a.s.l. and a south-southwest exposure, rolling over the gentle slopes of Tuscan Maremma we find the vineyards of Castello di Montepò, 50 hectares of the estate's current total of 600. Vineyards, olive groves and farm land surrounded by coppice woods just south of Grosseto, the latter playing a fundamental role: the forest enables the acquisition of a range of essential data, regarding moisture levels, diurnal temperature variations and ventilation intensity. Thus, a vast network of weather monitoring units has been installed here, to record and store all such data, for the purpose of compiling medium and long-term comparative analyses and studying the microclimatic trends which affect the estate. To this body of data, other important measurements relating to soil quality are routinely added. The clay schist dating back to the Eocene era found in the soil of Castello di Montepò, evaluated and measured by experts from the Universities of Pisa and Florence, has been found to be the ideal soil for the cultivation of the Sangiovese Grosso BBS11 clone, the exclusive property of the Biondi Santi family, creators of the prestigious Brunello di Montalcino. In addition to these geological and orographic aspects, micro-zonal studies have also focused on vegetative indexes and microclimate analyses, grouping a significant amount of findings which have led all experts to the same conclusion: it is in these hills that Biondi Santi wines can truly shine.



VINEYARDS AND FARMING PRACTICES

The estate's 50 hectares of vineyards are exclusively dedicated to three varieties: Cabernet Sauvignon, Merlot and a unique and precious clone: Sangiovese Grosso BBS11. Sangiovese Grosso BBS11, the exclusive property of the Biondi Santi family, occupies 70% of the vineyard, while the remaining 30% is dedicated to two other red-skinned international varieties, Cabernet Sauvignon and Merlot. The training system adopted for each of the 20-year old plants is chiefly the spurred cordon. Work in the vineyard begins within the first ten days of January with the task of winter pruning, needed to establish the number of fruit-bearing buds for each plant and the subsequent yield. Once this operation is completed, the new trunks are secured and, if necessary, the stakes supporting each vine are replaced. Then comes inter-row management, the unearthing of the vine stems which removes weeds by working the rows alternately; however, one row is left standing in grass to facilitate later operations and maintain soil quality. May is the month of shoot thinning, to optimise the vine's foliage, while July is the time to begin thinning the clusters, the last important operation before harvest time, which begins in the second half of September and lasts on average two weeks. Furthermore, work in Castello di Montepò is underway to increase the portion of the estate planted to vine. This is long and exacting work especially in its initial stages, because for it to receive new vine stock the soil must be prepared two years in advance.



The terrain surrounding Castello di Montepò, thanks to its particular geological profile, is naturally suited to the cultivation of vines and tree crops. The company's vineyards grow on deposits of Flysch, sedimentary rock layers dating back to the Eocene era, consisting of alternate strata of sandstone, clay and marlstone. These elements combine to make the soil lean and rich in gravel, with intrusions of compact calcareous sandstone. A unique mineral and physical profile which makes Castello di Montepò a unique terroir, exerting a great influence on the physiology of the vine and its adaptation to practices such as dry-land farming.



Using only the water resources provided by nature, Castello di Montepò brings the quality of its wines to a higher level. To produce wines of the finest quality, every element between land and sky contributing to the plants' vegetative-productive development must undergo the lowest possible number of interventions. An oenological goal that Jacopo Biondi Santi has pursued by perfecting a regime that seeks balance and sustainability in the vineyards of the Castello di Montepò estate, centred on the principles of dry-land farming. By rationalizing and optimizing all naturally available water resources, the varietal integrity of the plants is preserved, thus favouring a quantitatively limited but high-quality production thanks to the greater concentration of sugars and aromatic compounds within the grapes' skins. It is the size of the grape and the skin / pulp ratio that, in red varieties especially, determines the most important result, a necessary premise to the achievement of the productive standards that have made the name of Castello di Montepò and the Biondi Santi family worldwide.

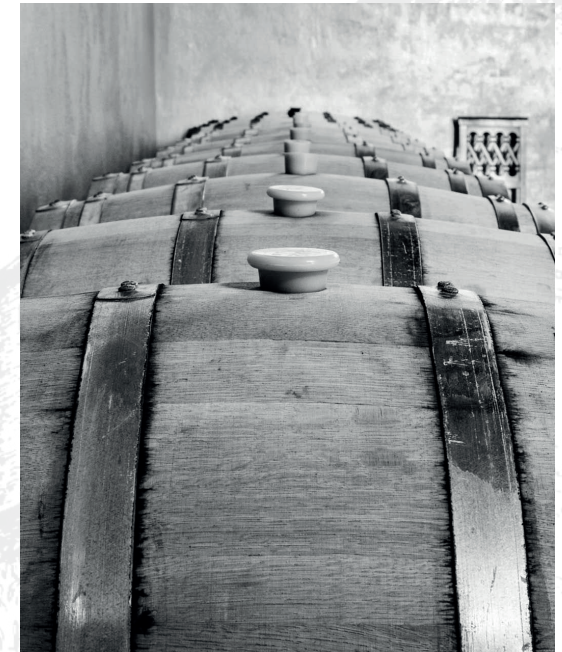


Creating a great wine means protecting its natural environment and *terroir*, while also caring for collective well-being. Through a careful use of technology, all work in the vineyards is optimized, thanks to seven control units connected to two mother-boards located outside the production facilities. These devices allow the collection of data relating to temperature, atmospheric pressure and the moisture content of air and soil, predicting weather variations, wind direction and its intensity. The data is then cross-referenced in order to plan targeted interventions in specific areas of the vineyard. The benefits of this approach, which makes the overall management of the estate more efficient, can be immediately seen in the significant fuel savings from the reduced use of tractors and agricultural vehicles, among the greatest causes of air pollution. The green vision of the Biondi Santi family also extends to the maintenance of the vegetation that surrounds the castle, such as the olive groves and the chestnut woods, in addition to the forests and all the pathways that run through it, accessible on foot, on horseback or by bicycle.



VINIFICATION IN THE CELLARS OF CASTELLO DI MONTEPÒ

The oenological style of Castello di Montepò is the result of meticulous care applied to all aspects of the production cycle, from vineyard to cellar. Barrel ageing is essential to ensuring the evolution and longevity of Castello di Montepò wines. The layout of the cellars has been designed to best preserve the quality of the grapes as they undergo vinification. Stainless steel tanks are strictly used for all alcoholic and malolactic fermentation; the macerations are long, in order to ensure the full extraction of polyphenols and bring out all the complexity, elegance and longevity of each wine. The barrique cellar is located in an area below, designed to maintain an average temperature of around 16 °C and constant air moisture levels. Jacopo Biondi Santi's exacting approach to vinification extends to his careful choice of barrels and barriques: the selection of woods and their toasting is a determining factor in the evolution of each Castello di Montepò label over time. Red wines mature in oak barriques sourced from the forests of Tronçais, considered to be the best in the French department of Allier. But the preference for this particular French wood also depends on something else: made from trees with an average age of 150 years, their woodgrain is very fine, the secret to achieve the perfectly ripe and silky tannins of Castello di Montepò's great reds.



At Castle of Montepò, Jacopo Biondi Santi saw the immense potential of an area born to produce excellent grapes. Castello di Montepò is more than a prestigious name in the world of fine wine, it is, above all, a model which has consolidated the international reputation of Sangiovese among the wines of absolute excellence. To hold a bottle of Sassoalloro, one of the most prestigious wines obtained from the Sangiovese Grosso BBS11 clone, creates a particular kind of expectation, as it touches on many levels of experience at once. The collection created by Jacopo Biondi Santi for Castello di Montepò is not only a family of labels of great finesse, each one embodies a fragment, captured and bottled, of the most precious good that exists: time. Wines made to last, such as Schidione, to which Jacopo Biondi Santi has sought to impart a personal and contemporary touch, channelling innovation in a world, that of Maremma and the countryside of Scansano, where fields become legendary vineyards.





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.

Production area: Scansano (Grosseto)

Composition of the soil: “Galestro” of eocenic origin

Exposure of the vineyards: west, south-west

Altitude: from 300 to 450 meters a.s.l.

Harvest: end of September

Refinement: 14 months in barriques of not toasted Tronçais oak

Grapes: Sangiovese grosso BBS11 100%

TASTING NOTES

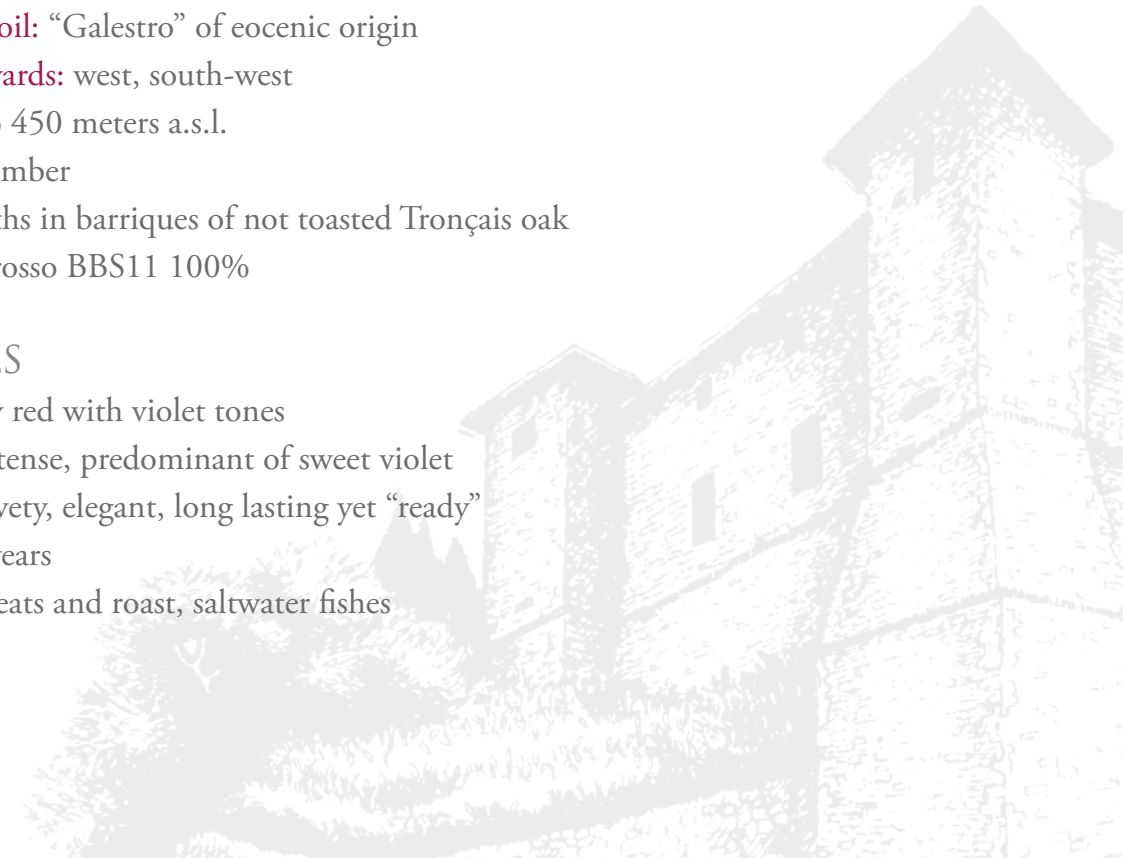
Colour: brilliant ruby red with violet tones

Nose: fruity, fresh, intense, predominant of sweet violet

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

Longevity: 15 to 20 years

Pare with: selected meats and roast, saltwater fishes





SCHIDIONE

IGT TOSCANA
TENUTA CASTELLO DI MONTEPÒ

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.



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