



CASTELLO DI MONTEPÒ
di
JACOPO BIONDI SANTI

MACEONE

2019

The parcel of the Maceone vineyard, exposed to the east and with an altitude of 269 to 326 meters above sea level, selected after a careful micro-zonal study among the 55 hectares of vineyards out of a total of over 600 of the Castello di Montepò estate, constitute a particular unicum, an expression of the great singularity and potential of this exclusive clone of the Biondi Santi family, the BBS11.

Technical data:



WINERY	Castello di Montepò		
PRODUCTION AREA	Maremma		
SOIL	Galestro		
GRAPES	Sangiovese Grosso BBS11		
PLANTS (mt.)	0,8x2,4		
BREEDING	Single spurred cordon		
VINEYARD	Traditional		
AGE OF THE VINEYARD	Cru selection		
HARVEST	Manual		
DATE OF HARVEST	September 25		
VINIFICATION	Traditional in Red		
FERMENTATION	Alcolic and malolactic in stainless steel vats		
REFINEMENT IN WOOD	28.5 Hl barrels for 24 months		
PRODUCTION	3.000		
REFINEMENT IN BOTTLE	16 months		
TYPE OF BOTTLE (lt)	0,75 - 1,5		
ALCOL	15 % vol	RESIDUAL SUGAR	0,1 g/L
TOTAL ACIDITY	5,6 g/L	DRY EXTRACT	31 g/L