



# 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.*

**AREA OF PRODUCTION:**  
Scansano (Grosseto)

**ALTITUDE:**  
from 300 to 450 meters a.s.l.

**REFINEMENT:**  
14 months in barriques of not  
toasted Tronçais oak

**COMPOSITION OF THE SOIL:**  
"Galestro" of eocenic origin

**HARVEST:**  
end of September

**GRAPES:**  
Sangiovese Grosso BBS11 100%

**EXPOSURE OF THE VINEYARDS:**  
west, south-west

## *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:**  
25 years

**PARE WITH:**  
selected meats and  
roast, saltwater  
fishes



**CASTELLO DI MONTEPÒ**



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