



# SCHIDIONE 2019

## *IGT Toscana*

**TENUTA CASTELLO DI MONTEPÒ  
JACOPO BIONDI SANTI**

*A Supertuscan of aristocratic personality.  
Schidione, which is the name of the medieval spears used for roasting wild game,  
symbolises its roots buried deeply in the Montalcino tradition  
of great "meditation" reds.*

**AREA OF PRODUCTION:**

Scansano (Grosseto)

**COMPOSITION OF THE SOIL:**

"Galestro" of eocenic origin

**EXPOSURE OF THE VINEYARDS:**

West, South-West

**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 wood for  
24 months Blending for nearly 6  
month in stainless steel

**GRAPES:**

Sangiovese grosso BBS11 40%  
Cabernet Sauvignon 40%  
Merlot 20%

### *Tasting notes:*

**COLOUR:**

intense ruby red with  
garnet tones

**LONGEVITY:**

more than 50 years

**NOSE:**

elegant and complex  
with notes of spices  
and vanilla

**PALATE:**

dry, ample, vanilla  
tannins, very  
persistent

**PAIR WITH:**

important meat dishes  
and game, seasoned  
cheeses



**CASTELLO DI MONTEPÒ**



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