



CASTELLO DI MONTEPÒ

di

JACOPO BIONDI SANTI

SASSOALLORO

2019

A fresh, round and dynamic Sangiovese from the great Biondi Santi tradition. The name Sassoalloro, first vintage 1991, derives from an erratic boulder of volcanic origin on which numerous legends have been created over the centuries.

Technical data

| | |
|----------------------|---|
| WINERY | Castello di Montepò |
| PRODUCTION AREA | Maremma |
| SOIL | Galestro |
| GRAPES | Sangiovese Grosso |
| PLANTS (MT.) | 0,8x2,4 |
| BREEDING | Cordone speronato |
| VINEYARD | Traditional |
| HARVEST | Manual |
| DATE OF HARVEST | 20th of September |
| VINIFICATION | in red |
| FERMENTATION | Alcoholic and malolatic in steel |
| REFINEMENT IN WOOD | 12 months in French barriques |
| REFINEMENT IN BOTTLE | 3 months |
| PRODUCTION | 150.000 |
| TYPE OF BOTTLE (LT) | 0,375 - 0,75 - 1,5 - 3 - 5 - 12 - 18 - 27 |

| | | | |
|---------------|------------|----------------|-----------|
| ALCOL | 13,8 % vol | RESIDUAL SUGAR | 1,00 g/L |
| TOTAL ACIDITY | 5,60 g/L | DRY EXTRACT | 29,80 g/L |



Tasting notes:

COLOUR:
bright ruby red
tending violet.

NOSE:
red fruits, fresh,
intense with hints
of violet.

SAPORE:
soft, elegant,
well balanced
tannin.