



Jacopo Biondi Santi
BRACCALE IGT

From the splendid and untainted nature of Castello di Montepo comes this new wine of Jacopo Biondi Santi: a subtle balance between the austerity of traditional Sangiovese BBS11 and the roundness of Merlot, perfectly adapted to the Maremma.

- Area of Production: Scansano (Grosseto) Tuscany - Italy
- Composition of the soil: "Galestro" of eocenic origin
- Exposure of the vineyards: West, South-West
- Age of the vineyards: From 10 to 15 years
- Altitude: Between 300 and 450 meters a.s.l.
- Harvest: Middle of September for Merlot and beginning of October for Sangiovese
- Vinification: Separately for each grape variety, with a long lasting maceration (10 days) including the malolactic fermentation
- Refinement: Maturation for 10 months in French barriques of Tronçais woods
- Blending for about 6 months in stainless steel containers
- Grape: Sangiovese grosso BBS11 80% - Merlot 20%

Organoleptic characteristics:

- Color: Intense ruby with purple reflections
- Nose: Elegant and complex, with intense smells of red fruit and notes of spices and flowers
- Palate: The great roundness of Merlot meets the delicacy of Sangiovese and gives persistence and contemporaneously an extraordinary tannicity
- Pair with: All first courses of the Tuscan tradition, second courses of white meat, neat stewed fish, or medium aged cheeses

Chemical analysis:

- Alcohol ml/100 ml: 13.92
- Residual sugars g/l: 1.60
- Total dry extract g/l: 32.30
- Total acidity g/l: 5.40
- Total SO₂ mg/l: 70.00

Awards of Bracciale 2010: Gilbert & Gaillard - 84/100
Grapes : Sangiovese Grosso (80.00%), Merlot (20.00%)

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

