



*Jacopo Biondi Santi*  
**SCHIDIONE IGT**

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.

- Production area: Scansano (Grosseto) Tuscany - Italy
- Age of vineyards: From 20 to 25 years
- 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: Late September
- 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
- Nose: Elegant and complex with notes of spices and vanilla
- Palate: Dry, ample, vanilla tannins, very persistent
- Longevity: More than 50 years
- Pair with: Important meat dishes and game, seasoned cheeses

**Chemical analysis:**

- Alcohol ml/100 ml: 13.75
- Residual Sugars g/l: 1.40
- Total dry extracts g/l: 36.10
- Total acidity g/l: 6.10
- Total SO<sub>2</sub> mg/l: 65.00

**Awards of Schidione 2003:** Decanter Asia Wine Awards - Silver Medal ; Luca Maroni - 87/99 ; Decanter World Wine Awards - Bronze Medal  
Grapes : Sangiovese Grosso (40.00%), Cabernet Sauvignon (40.00%), 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.

