



## Scopone

# ROSSO DI MONTALCINO 2007 DOC

Denominazione di Origine Controllata

**Grapes:** 100% Sangiovese Toscana

**Production:** 9000 bottles

**Vintage:** first ten days of October

**Harvest:** manual harvest in cases

**Vinification:** soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days.

**Malolactic fermentation:** in stainless steel vats or in barriques

**Oak-ageing:** 6 months in 225 l.-mid toasted-French-oak barriques

**Type of stabilization of the product:** natural decantation

**Bottle ageing:** min. 4 months

**Recognitions:** Merit Certificate VIII Selezione dei Vini di Toscana 2008

### **Organoleptic characteristics**

**Colour:** ruby red with soft garnet red reflexes.

**Aroma:** intense and lingering, fruity with red berry fruit and pleasantly flowery hints.

**Flavour:** well-balanced, with good structure and rich of sweet tannins. Finish average long.

**Wine and food pairing:** first courses, grilled and roast meats as well as white meat and grilled fish. Excellent with fresh cheeses.

### **Chemical analysis**

**Alcoholic strength ml/100ml:** 13,50

**Total acidity g/l:** 5,8