



Fattoria Scopone Il Bagatto 2002

Toscana - Indicazione Geografica Tipica

Grapes: Cabernet Sauvignon 40%, Merlot 40%, Sangiovese 10%, Petit Verdot 10%

Production: 5000 bottles

Vintage: second ten days of September

Harvest: manual in cases

Vinification: soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel, temperature controlled vats for 20 days. Post-fermentation maceration for one week

Malolactic fermentation: in oak or stainless steel barriques

Oak-ageing duration: from 18 to 20 months in French oak barriques

Type of stabilization of the product: natural decantation

Bottle ageing: 12 months

Recognitions: Merit Certificate VII Selezione dei Vini di Toscana 2006.

Organoleptic characteristics

Colour: intense ruby red with pronounced garnet red reflexes, dark.

Aroma: intense, fruit flavoursome of blackberries and wild berries. Pleasantly spicy and balsamic.

Flavour: well-balanced, well-rounded, mouthfilling, with good structure and tannic fullness

Wine and food pairing: first courses, grilled and roast meats, all cheeses

Chemical analysis

Alcoholic strength ml/100ml: 13,83

Non-reducing extract g/l: 33,30

Total acidity g/l: 5,30

Volatile acidity mg/l: 53

pH: 3,60