



## Scopone BRUNELLO DI MONTALCINO 2004 DOCG

Denominazione di Origine Controllata e Garantita

**Grapes:** 100% Sangiovese Grosso di Toscana

**Production:** 14.000 bottles

**Vintage:** at foenolic maturity

**Harvest:** manual harvest in cases

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

**Malolactic fermentation:** at the end of the alcoholic fermentation, part in stainless steel vats an part in barriques

**Oak-ageing:** 24 months in 225 l.-mid toasted-French-oak barriques

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

**Bottle ageing:** minimum 8 months

### **Organoleptic characteristics**

**Colour:** intense ruby red with garnet red reflexes

**Aroma:** persistent and intense with spicy, fruity and balsamic flavours

**Flavour:** well-balanced, firm, with a rich texture of close-knit tannins. Long final pleasant sensation.

**Wine and food pairing:** broiled meats or furred game, mature cheeses.

### **Chemical analysis**

**Alcoholic strenght ml/100ml:** 13,85

**Reducing sugars g/l:** 1,7

**Non reducing extract g/l:** 32,60

**Total acidity g/l:** 5,94

**Total SO2 mg/l:** 150