



Scopone

BRUNELLO DI MONTALCINO 2006 DOCG

Denominazione di Origine Controllata e Garantita

Grapes: 100% Sangiovese Grosso di Toscana

Production: 12.300 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 at least. Post-fermentation maceration for one week.

Malolactic fermentation: at the end of the alcoholic fermentation, part in stainless steel vats and 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

Recognitions: Special Merit Certificate IX Selezione dei Vini di Toscana 2010

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: 14.00

Reducing sugars g/l: 1,6

Non reducing extract g/l: 35.6

Total acidity g/l: 6.0

Total SO2 mg/l: 138