



**Fattoria Scopone**  
**Brunello di Montalcino**  
**D.O.C.G.**

Fattoria Scopone  
**BRUNELLO DI MONTALCINO 2000 DOCG**

Denominazione di Origine Controllata e Garantita

*Grapes:* 100% Sangiovese Grosso di Toscana

*Production:* 10500 bottles plus 120 Magnum 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, temperature controlled vats for 20 days.

Post-fermentation maceration for one week.

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

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

*Type of stabilization of the product:* natural

*Bottle ageing:* minimum 8 months

*Recognitions:* Gold Medal 2005 Los Angeles County Fair Wines World Competition.

*Organoleptic characteristics*

*Colour:* intense ruby red with garnet red reflexes

*Aroma:* intense, fruity and spicy

*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:* 13,50

*Reducing sugars g/l:* 1,3

*Non reducing extract g/l:* 30,00

*Total acidity g/l:* 6,02

*Total SO2 mg/l:* 72

*pH:* 3.60