



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

Fattoria Scopone  
**BRUNELLO DI MONTALCINO 2001 DOCG**

Denominazione di Origine Controllata e Garantita

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

**Production:** 10500 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:** Bronze Medal 2006 Los Angeles County Fair Wines World Competition. Merit Certificate VII Selezione dei Vini di Toscana 2006.

**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:** 13,50

**Reducing sugars g/l:** 1,3

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

**Total acidity g/l:** 6,02

**Total SO<sub>2</sub> mg/l:** 112

**pH:** 3.60