



Scopone

ROSSO DI MONTALCINO 2006 DOC

Denominazione di Origine Controllata

Grapes: 100% Sangiovese Grosso di Toscana

Production: 6500 bottles

Vintage: first ten days of September

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: in stainless steel vats or in barriques

Oak-ageing: 8 months in 225 l.-mid toasted-French-oak barriques

Type of stabilization of the product: natural decantation

Bottle ageing: min. 4 months

Recognitions: Merit Certificate VIII Selezione dei Vini di Toscana 2008

Organoleptic characteristics

Colour: ruby red with soft garnet red reflexes.

Aroma: intense and lingering, fruity with red berry fruit and pleasantly flowery hints.

Flavour: well-balanced, with good structure and rich of sweet tannins. Finish average long.

Wine and food pairing: first courses, grilled and roast meats as well as white meat and grilled fish. Excellent with fresh cheeses.

Chemical analysis

Alcoholic strength ml/100ml: 13,

Reducing sugars g/l: 1,4

Non reducing extract g/l: 32,3

Total acidity g/l: 6,02

Total SO₂ mg/l: 108