



Scopone

ROSSO DI MONTALCINO 2008 DOC

Denominazione di Origine Controllata

Grapes: 100% Sangiovese Grosso di Toscana

Production: 2000 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 vats for 20 days at least

Post-fermentation maceration for one week.

Malolactic fermentation: in stainless steel vats or in barriques

Oak-ageing: 6 months in 225 l.-mid toasted-French-oak barriques

Type of stabilization of the product: natural decantation

Bottle ageing: min. 4 months

Organoleptic characteristics

Colour: ruby red with soft garnet red reflexes.

Aroma: intense hints of red fruits, pleasant flower notes.

Flavour: well-balanced, good structure and rich in sweet tannins. Average long finish.

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: 1,6

Non reducing extract g/l: 30,8

Total acidity g/l: 6,3

Total SO₂ mg/l: 62