



Fattoria Scopone Il Bagatto 2006

Toscana - Indicazione Geografica Tipica

Grapes: Cabernet Sauvignon 40%, Merlot 40%, Sangiovese 10%, Petit Verdot 10%

Production: 2450 bottles

Vintage: second ten days of September

Harvest: manual in cases

Vinification: soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days.

Malolactic fermentation: in oak or stainless steel Vats

Oak-ageing: from 18 to 20 months in French oak barriques

Type of stabilization of the product: natural decantation

Bottle ageing: 18 months

Recognitions: Special Mention Certificate VIII Selezione dei Vini di Toscana 2008

Special Mention Certificate IX Selezione dei Vini di Toscana 2010

Great Mention Certificate XVII Oenologic Concourse Vinitaly verona

Organoleptic characteristics

Colour: intense ruby red with pronounced garnet red reflexes, dark.

Aroma: intense, fruit flavoursome of blackberries and wild berries. Pleasantly spicy and balsamic.

Flavour: well-balanced, well-rounded, mouthfilling, with good structure and tannic fullness

Wine and food pairing: first courses, grilled and roast meats, all cheeses

Chemical analysis

Alcoholic strenght ml/100ml: 14

Total acidity g/l: 9.4