



Scopone

Fattoria Scopone  
**Il Gregoriano 2007**  
Sant'Antimo D.O.C.

**Grapes:** Sangiovese 90%, Petit Verdot 10%

**Production:** 20.000 bottles

**Vintage:** end-September, 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 15 days.

**Malolactic fermentation:** stainless steel vats

**Ageing:** in stainless steel vats

**Type of stabilization of the product:** natural decantation

**Bottle ageing:** min. 1 month

**Organoleptic characteristics**

**Colour:** ruby red with garnet red reflexes.

**Aroma:** fruity with spicy hints.

**Flavour:** full, elegant, harmonic.

**Wine and food pairing:** red meat, furred game, cheese.

**Chemical analysis**

**Alcoholic strenght ml/100ml:** 13,50

**Total acidity g/l:** 5.0