



Scopone

BRUNELLO DI MONTALCINO 2007 DOC

Denominazione di Origine Controllata e Garantita

Grapes: 100% Sangiovese Toscana

Production: 10.000 bottles

Vintage: at foenolic maturity

Harvest: manual harvest in cases

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

Malolactic fermentation: at the end of the alcoholic fermentation, part in stainless steel vats an part in barriques

Oak-ageing: 24 months in 225 l.-mid toasted-French-oak barriques and barrels of 65 hectolitres

Type of stabilization of the product: natural decantation

Bottle ageing: minimum 8 months

Recognitions: Special Merit Certificate IX Selezione dei Vini di Toscana 2010
James Suckling Tasting Report – 92 points
International Wine Cellar – Steven Tanzer Tasting – 87 points
Wine Enthusiast Tasting 2012 – 94 points

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: 14.00

Total acidity g/l: 5.4