



## Fattoria Scopone Il Bagatto 2007

Toscana - Indicazione Geografica Tipica

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

**Production:** 6729 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 and barrels

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

**Bottle ageing:** 18 months

**Recognitions:** James Suckling 100 Top Super Tuscans 2012 Report – 93 points

### **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:** 5.0