

2008 Sant'Antimo D.O.C.C.

Grapes: Merlot, Petit Verdot, Cabernet Sauvignon

Production: 5.339 bottles (yet to be bottled – 60 HL)

L12-09



Scopone

Vinification and ageing

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..... 14,0

Total acidity g/l.....4,73