



Scopone  
**BRUNELLO DI MONTALCINO 2006 DOCG  
RISERVA**

Denominazione di Origine Controllata e Garantita

**Grapes:** 100% Sangiovese Toscana

**Production:** 900 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 and part in barriques

**Oak-ageing:** 36 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:** James Suckling Tasting 2012 – 93 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:** 15,00

**Total acidity g/l:** 5,2

