



Fattoria Scopone Il Bagatto 2008

Toscana - Indicazione Geografica Tipica

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

Production: 3600 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:

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: 5.25