



## Scopone

# ROSSO DI MONTALCINO 2011 DOC

Denominazione di Origine Controllata

**Grapes:** 100% Sangiovese Toscana

**Production:** 3700 bottles

**Vintage:** 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 at least  
Post-fermentation maceration for one week.

**Malolactic fermentation:** in stainless steel vats or in barriques

**Oak-ageing:** 6 months in 225 l.-mid toasted-French-oak barriques

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

**Bottle ageing:** min. 4 months

### **Organoleptic characteristics**

**Colour:** ruby red with soft garnet red reflexes.

**Aroma:** intense hints of red fruits, pleasant flower notes.

**Flavour:** well-balanced, good structure and rich in sweet tannins. Average long finish.

**Wine and food pairing:** first courses, grilled and roast meats as well as white meat and grilled fish.  
Excellent with fresh cheeses.

### **Chemical analysis**

**Alcoholic strength ml/100ml:** 14

**Total acidity g/l:** 5,31