



SCOPONE

MONTALCINO

**BRUNELLO DI MONTALCINO DOCG**

**2019**

***Vintage climate trend 2019***

2019 was characterized by generally regular weather. A winter with sporadic and not very abundant rainfall accompanied by temperatures between zero and around 10° C was followed by spring with a clear change in rainy days which enriched the soil with the water resource essential for overcoming summer temperatures.

The rise in temperatures brought budding in the right timing. The hot summer with some precipitation accompanied the growth of the plant and the subsequent ripening of the bunches in a regular and optimal manner for a gradual phenological development. The harvest began in mid-September and ended in the first ten days of October.

***Vinification***

The harvest is carried out manually by making an initial selection of the bunches in the field, which are then destemmed and the grapes are further selected on the sorting table. The fermentation process takes place for approximately 10 days in steel tanks at a controlled temperature, never above 28°C, followed by maceration on the skins for a further 15 days. The drawing off is followed by malolactic fermentation.

***Ageing***

The wine stays in 25 hl French oak barrels and partly in 65 hl Slavonian oak barrels for at least 24 months. In the third year the wine is bottled to complete its aging period in a temperature-controlled warehouse before being put on the market.

***Tasting notes***

Brunello 2019 has a ruby red color with lively notes. The nose is floral and bold with hints of black cherries, wild roses and tobacco. In the mouth it is decisive and vibrant, with an enveloping and savory finish.

***Grape variety*** 100% Sangiovese

***Production*** 4.000 bottles

***Alcohol content*** 14%

***Total Acidity*** 5,2 g/l

***PH*** 3,36

***Net dry extract*** 30,90 g/l



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