



SCOPONE

MONTALCINO

TOSCANA ROSATO *Maja* IGT

2022

2022 vintage: climate trend

Vintage 2022 began with a winter full of rainfall, as well as the first part of spring, thus determining a slightly delayed budding but the temperature trend finally led to a regular development. The summer, the hottest of the last century, was dry, but the perturbations of late July and mid-August helped the grapes to have a crunchy skin, good acidity and freshness. The harvest began after the first ten days of September, and then ended in the first week of October.

Vinification

The grapes come from a small plot of Sangiovese, in the coolest and most humid area of Scopone. The hand-picked bunches were loaded whole into the press and, after a delicate pressing, they were left to decant for 24 hours. After which the alcoholic fermentation took place in steel tanks at a controlled temperature between 16-18°C, in order to preserve the aromas. After 4 months on the fine lees, the wine continued its refinement in the bottle.

Tasting notes

Our gourmet rosé has an intense coral pink color. The olfactory baggage is broad with citrus notes of lemon peel and blood orange, before moving on to ripe peach and finally to Mediterranean herbs such as rosemary. On the palate it has a round mouth but characterized by a good freshness and an exhilarating final sapidity.

Grapes variety 100% Sangiovese

Production 1.300 bottles

Alcohol by vol 13%

Total acidity 6,35 g/l

Ph 3,21



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