



SCOPONE

MONTALCINO

ROSSO DI MONTALCINO DOC

2021

2021 vintage: climate trend

The rainy winter ensured a fair amount of water in the soil. Mild spring weather allowed for regular sprouting, and constant cool spring breezes averted possible frost. Rainless weeks followed in June, but a good disturbance at the end of August allowed the grapes to reach full ripeness. The harvest began in the last ten days of September and was completed in the first week of October.

Vinification

Rosso di Montalcino Scopone comes from our Sangiovese Grosso vineyards located on deep soils rich in sand and clay. The harvest is done manually by making an initial selection of the bunches in the field, which are then de-stemmed, and grapes are further selected on the sorting table. The fermentation process takes place for about 7 days in steel tanks at a controlled temperature, between 26°-28°C, followed by maceration on the skins for a further 10-15 days. After racking follows malolactic fermentation.

Ageing

The wine ages in 25 Hl French oak and 65 Hl Slavonian oak barrels and it is aged in the bottle for at least 6 months before being put on the market.

Tasting Notes

Scopone Rosso di Montalcino has an intense and luminous ruby red color. It is fruity and elegant, expressing a bouquet of small red berried fruits, followed by notes of morello cherry, violet and blackberry which are accompanied by balsamic hints of licorice. The wine is sensual and harmonious on the palate, with a pleasant vibrant and savory finish.

Grapes variety 100% Sangiovese

Production 12.000 bottles

Alcohol by vol 14%

Total acidity 5,10 g/l

Ph 3,52

Net dry extract 28,60 g/l



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