

*SCOPONE
BRUNELLO DI
MONTALCINO D.O.C.G.
2016*



GRAPE VARIETY Sangiovese Grosso 100%

LOCATION Hills of Montalcino (south-Tuscany)

VINEYARDS Selected vineyards in Montalcino area, south of Siena. Brunello di Montalcino is the ultimate enological expression of an area with a longstanding wine tradition

VINIFICATION Soft pressure, fermentation in stainless steel vats for colour and aromas extraction which lasts 15 days.

MATURATION Wine is entirely matured in oak small barriques barrels for a minimum period of 4 years and then 1 year in bottle.

CHARACTERISTICS It is a very traditional style Brunello.

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits.

Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish.

Thanks to a longer ageing, it becomes even more precious and softer.

FOOD PAIRING Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.