



Scopetone

AZ. AGR. LA MELINA
MONTALCINO



BRUNELLO DI MONTALCINO

Denominazione Di Origine Controllata e Garantita

Grapes

Sangiovese grosso 100%

Altitude and exposure

400 metres a/s/l - suutwest

Vine training

Guyot

Ageing

For 36 months in oak barrels

Bottle refining

8 months

Organoleptic characteristics

*Colour: brilliant ruby red with pale garnet tones.
Typical aroma, intense and strong with hints of berries
and ripe plums which fade in spicy liquorice, tobacco and
leather. Wine with character, harmonic and elegant. Soft
palate with consistent and silky tannins which evolves into a
pleasant and perslstant finish.*

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di Tanganelli Loredana

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