



# Scopetone

AZ. AGR. LA MELINA  
MONTALCINO



## ROSSO DI MONTALCINO

*Denominazione Di Origine Controllata*

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### Grapes

*Sangiovese grosso 100%*

### Altitude and exposure

*400 metres a/s/l- suutwest*

### Vine training

*Guyot*

### Ageing

*For 6 months in oak barrels*

### Bottle refining

*3 months*

### Organoleptic characteristics

*Colour: brilliant ruby red; intense and pleasant nose characterized by fresh fruit aromas with notes of wild berries; wrapping palate with a lively and pleasant acidity.*