

Scopone Brunello di
Montalcino 2015

94 James Suckling

“A dense and rich Brunello with sliced berries, dark chocolate, blueberries and wet earth. Full body. Tannic and structured. Long and flavorful. Give it three or four years of bottle age to soften.”

Scopone Gregoriano“

Manual harvest in cases. Vinification in stainless steel tanks. Ageing in barriques. Tasting notes: Ruby red and garnet red reflexes. Aroma: fruity with spicy hints. Full flavour, elegant, fresh acidity. Suggested food pairing: First courses, red and white meats, cheeses.

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Scopone Rosso di Montalcino

Intense red colour with soft reflexes. Aroma has pleasant flower notes presenting an interesting structure with a long finish. Excellent with pastas, grilled and roasted meats as well as whit white meats and grilled fish. Perfect with fresh cheeses.

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