



Brunello di Montalcino DOCG

Le Coste

Grape varieties and Vinification Technique:

A red wine using only Sangiovese Grosso grapes. Manual harvest selecting the healthiest grapes for making Brunello wine. Vinification in stainless steel tanks. Ageing in French Oak barriques (225 liters) and Slovenian wood Casks (65 hl) for 36 months. Bottle ageing minimum 9 months. Brunello wine is allowed on the market 5 years after the harvest year. Scopone produces an average of 18.000 bottles per year.

Tasting notes:

Ruby red colour. This wine is elegant with a clean finish, with aroma of dark chocolate and blueberries.

Suggested food pairing:

Brunello is excellent with all meats, especially grilled steaks, braised meat and game. Excellent with wild boar. Ripe cheeses are a perfect combination.

Tasting notes:
