



Rosso di Montalcino DOCG

Le Coste

Grape varieties and Vinification Technique:

A red wine using only Sangiovese Grosso grapes. Manual harvest in cases. Vinification in stainless steel tanks. Ageing in French Oak barriques (225 liters) for 6 months. Bottle ageing minimum 4 months. Scopone produces an average of 8.000 bottles per year.

Tasting notes:

Intense red colour. This wine is well balanced with a clean final sensation. Intense aroma.

Suggested food pairing:

Rosso is excellent with first courses, grilled and roasts meats as well as white meat and grilled fish. Fresh cheeses are a perfect combination.

Tasting notes:
