



Scopetone
AZ. AGR. LA MELINA
MONTALCINO

This historic estate overlooking the walled city of Montalcino, after years of neglect, has come roaring back to life under the guidance of Loredana Tanganelli and Antonio Brandi who have taken their passion for producing elegant, traditionally crafted wines and turned it into a beautiful story of revival for Podere Scopetone. With the help of consulting winemaker Maurizio Castelli, this certified organic winery has reclaimed its reputation for excellence, becoming “...one of Montalcino’s most underrated producers,” - Ian d’Agata, Vinous. Podere Scopetone’s 2016 Brunello di Montalcino is an elegant and complex wine, with notes of ripe red berries, spices, and tobacco, a velvety texture, and a long mineral finish.

Region & Classification

|country| Italy

|region| Toscana

|sub-region| Brunello di Montalcino

|classification| DOCG

Wine Data

|varietal| 100% Sangiovese Grosso

|alcohol| 14%

|pH| 3.41

|acidity| 5.6 g/L

|residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Galestro marl, albarese limestone

|exposure| Southwest

|elevation| 400m

|farming practices| Organic farming practices; guyot vine training system

|harvesting| Early October

|age of vines| 45 years

Vinification & Aging

|maceration| Pumped over for 30 days in stainless steel tanks

|fermentation| Fermented in stainless steel tanks with selected yeasts at a controlled temperature of 24° C

|aging| Aged 8 months in stainless steel tanks followed by 30 months in oak barrels with additional 6 months of bottle aging

|production| 8,794 bottles

