



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 2021 Rosso di Toscana shines in an intense ruby red with ripe red fruit aromas, offering a full and harmonious palate with a lengthy finish.

Region & Classification

|country| Italy
|region| Toscana
|classification| IGT

Wine Data

|varietal| 100% Sangiovese Grosso
|alcohol| 14.5%
|pH| 3.35
|acidity| 6.31 g/L
|residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Clay and galestro marl
|exposure| Southwest
|elevation| 300m
|farming practices| Organic farming practices; guyot vine training system
|harvesting| Hand harvested, end of September
|age of vines| 10 years



Vinification & Aging

|maceration| Pumped over for 20 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 with additional 2 months of bottle aging
|production| 11,586 bottles

