



# PIEVE DE' PITTI

## SCOPAIOLO

### Red of Tuscany IGT



Red of Tuscany IGT Scopaiolo is produced with Syrah, Merlot and Petit Verdot grapes from the new cordon spur vineyards. According to local viticultural traditions, a low density (5.000/5.500 plants per hectare) and a low yield that never exceeds 60 hl/ha benefit the quality.

The grapes are harvested in the second half of October to enhance the freshness and the aromatic character of wine and then macerate in contact with skins, in steel tank, at a controlled temperature for 12-15 days. After the alcoholic fermentation, the must reposes for 5-6 months and is early bottled to keep the young and fresh taste, ready for the summer market.

#### production notes:

*first vintage*

*bottles*

*grape varieties*

*vineyard*

*training method*

*density (vine/ha)*

*soil*

*harvest*

**2007**

5000

syrah 60%, merlot 30%, petit verdot 10%

Melucci: 60-90mt asl, North-East oriented

Turchi: 110mt asl, South-East oriented

Scopaiolo: 130mt asl, North-East oriented

cordon spur

5.500

sandy-clayey or sandy free, full of shells

hand made from 15<sup>th</sup> to 30<sup>th</sup> of October

#### tasting notes:

*colour:*

*perfumes:*

*taste:*

*it matches with:*

*at a temperature of:*

purple red, intense and bright

black fruits, cherry, raspberry, redcurrant and , with a varietal spicy note of black pepper.

warm and soft, with young but velvety tannins

mature cheese and cold cuts, but also fried or grilled fish and meat.

12-14°C