

Borgo Scopeto

Borgo Scopeto is an old and well-established estate producer of Chianti Classico, and is a true borgo - a hamlet with its own church, post office, town center and residences. Elizabetta Gnudi owns Borgo Scopeto, along with Altesino, Caparzo and la Doga, and she and winemaker Simone Giunti are responsible for all aspects of the production of Borgo Scopeto wines.

Chianti Classico, in the center of Tuscany, is considered the



Elizabetta Gnudi

heart of the Chianti wine producing region. It is bordered on the north by Florence and to the south by the city of Sienna, and covers 18,000 acres. It includes the commune of Castelnuovo Berardenga, from which the Chianti Classico Borgo Scopeto comes. Castelnuovo Berardenga is the southern-most commune within the Chianti Classico zone, and one of the vineyard areas of Chianti Classico with the most limestone deposits and very high stature in the grand scheme of quality for Chianti Classico. Rows of vines alternate with olive orchards, and are traditionally the only crops that cover the dry, gritty and sandy slopes of the region.



Simone Giunti

The first reference to Chianti Classico appeared in a document in 1398. The wines have garnered a rich reputation, but in the past there were problems with imitators, so a group of producers established a voluntary association to defend and promote the authentic wine - the Consorzio del Marchio Storico-Chianti Classico. This and other groups were the foundation of the Italian government's system of controls for the winemaking regions which was put in place in 1963. Major wine regions were defined and declared DOC, and then an even higher quality level was introduced - DOCG (*Denominazione di Origine Controllata e Garantita*).

Under the rules of the production codes, certain requirements must be met in order for a wine to be described as Chianti Classico. Yields are limited to 3.34 tons per acre, the yield per vine limited to 6.6 pounds. To ensure balanced wines, release is prohibited before October 1st of the year following harvest.

The Borgo Scopeto Chianti Classico is made from the Sangiovese grape; the wine is aged for one year in wood of varying capacities (20 Hl barrels and in barriques), and for a minimum of five months in bottle. The wine is a deep ruby red color, and is full and intense, with notes of wild berries and pleasing scents of vanilla and cocoa. Well-structured, dry and elegant, with a good harmony between the tannic and acid components, this Chianti Classico has an excellent presence on the palate, and the potential to age for 10 years or more.



Borgo Scopeto also produces a Riserva, aged for 14 months in wood and a minimum of 8 months in bottle; a Riserva Misciano - single vineyard, produced from the oldest vines on the estate; and Borgonero, which is 60% Sangiovese, 20% Shiraz, and 20% Cabernet Sauvignon, aged 18 months in barriques and for 8 months or more in the bottle before release. The Vin Santo del Chianti Classico, their dessert wine, is 60% Trebbiano and 40% Malvasia. All vineyards at Borgo Scopeto are dry farmed, from the day the little vines are first planted.

