



Borgo Scopeto

BORGONERO IGT TOSCANA

A Supertuscan of great personality and elegance. The grapes are selected in the Cagliano and Vittoria vineyards, whose soil characteristics, exposures, and microclimates are ideally suited to the varieties that make up the wine. The vineyards range from 400 to 450 meters in altitude, and the harvest takes place between mid-September and the first week of October, following a careful evaluation of the degree of ripeness of the grapes. The harvest is manual in the Cagliano vineyards, and mechanized, using machines that eliminate the green parts in the Vittoria vineyards. The primary and malolactic fermentations of the different varieties take place separately, and only later are they assembled into a single wine.

The labels of all of the wines from Borgo Scopeto show the historic heart of the estate, which belonged for centuries to a noble Siennese family, the Sozzini.

The manor and the homes of the tenant farmers grew around the elegant square keep whose walls still have the original stone skirting at their base. The north face of the keep has low arched windows, and arrow slits, while the rest of the keep was modified several times over the centuries. Today Borgo Scopeto, following a careful restoration, has been transformed into a Relais, and is one of the most exclusive vacation spots in Chianti Classico, offering its guests a truly unique experience (www.borgoscopetorelais.it).

GRAPES: Sangiovese 40%, Syrah 20%, Cabernet Sauvignon 20%, Merlot 20%.

PRIMARY FERMENTATION: the different varieties are fermented separately for 6 days at a temperature of 28-30 °C, with subsequent delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10 days.

MALOLACTIC FERMENTATION: spontaneous.

AGING IN WOOD: 16 months in 500 liter French oak tonneaux.

BOTTLE AGING: at least 4 months.

ALCOHOL CONTENT: 13,00 – 14,00%.

ACIDITY: 5 - 5,50 ‰

AGING CAPACITY: more than 15 years.

FIRST YEAR PRODUCED: 1998

COLOR: charged ruby.

BOUQUET: ethereal and ample, refined and enticing, with noble aromas.

PALATE: full bodied with extraordinary structure, terrific harmony, and surprising softness.

FOOD-WINE PAIRINGS: roasts, grilled meats, truffled dishes, and aged cheeses.

SERVING TEMPERATURE: 16 – 18 °C

