



Borgo Scopeto

CHIANTI CLASSICO DOCG GRAN SELEZIONE

Chianti Classico Gran Selezione was born from a focused selection of Borgo Scopeto Sangiovese grapes. It comes from the harvest of the most prestigious vineyards and is only produced in the best vintages. The consistency and the pleasantness of this wine, together with its elegance are the highest and direct proof that the winery terrains are suitable for this variety. The vineyard has an average elevation between 360 and 450 m above sea level; the perfect exposure and excellent soils composition are responsible for the typicality of this wine. The characteristic label of all Borgo Scopeto wines, represents the historical residence hosting for centuries the illustrious Sozzini dynasty in Siena. The manor house and the farmhouses that make up the village developed around the beautiful tower with rectangular ground plan, still preserving at its base the original shoe-shaped wall covering. On the north side you can see the lowered arch windows and some sharpshooter-archers, while the rest of the tower has undergone various renovations over the centuries. After a careful preservative restoration, Borgo Scopeto has been transformed into a charming Relais and has become one of the most exclusive places to stay in the Chianti Classico area, offering to its guests a charming experience (www.borgoscopetorelais.it).

HARVEST: manual.

ALCOHOLIC FERMENTATION: The fermentation takes 10 days at temperature of 28 °C and is followed by 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 period.

MALOLACTIC FERMENTATION: Spontaneous.

MATURATION IN WOOD: The wine is partially aged in wood.

ALCOHOLIC CONTENT: 13,50% vol.

ACIDITY: 5,10‰

AGING CAPACITY: 20 years.

FIRST YEAR PRODUCED: 2015

COLOUR: deep ruby red.

AROMA: full and intense. Various and well integrated aromas ranging from small black berries to noble wood, like vanilla, cocoa and liquorice create an enigmatic complexity.

TASTE: dry, well-structured, combining austerity and elegance: the acidity is well balanced to a texture of intense but very fine tannins. Long aftertaste.

WINE-FOOD PAIRING: this wine combines very well to any kind of meat as well as to medium matured cheese.

SERVING TEMPERATURE: 16 – 18 °C



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