



Borgo Scopeto

CHIANTI CLASSICO DOCG

The vineyards range in elevation from 360 to 450 meters above sea level; thanks to the perfect exposures and optimal soil conditions the wine is a classic expression of Chianti. The labels of all of the wines from Borgo Scopeto show the historic heart of the estate, which belonged for centuries to a noble Senese 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).

PRIMARY FERMENTATION: the different varietals 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.

ALCOHOL CONTENT: 12,50 – 14,00%.

ACIDITY: 5 - 6‰

AGING CAPACITY: 10 years.

FIRST YEAR PRODUCED: 1998

COLOR: Charged ruby.

BOUQUET: ample and intense, but also sweetly fruity, with wild berry fruit supported by pleasant noble wood, vanilla, and cocoa, and a surprising cherry finish.

PALATE: dry and well structured, austere and elegant, harmonious, and with excellent persistence.

FOOD-WINE PAIRINGS: A wine to be enjoyed throughout the meal; it pairs especially well with pasta and risotti, meats of all kinds, and moderately aged cheeses.

SERVING TEMPERATURE : 16 – 18 °C



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