



Borgo Scopeto

VIN SANTO DEL CHIANTI CLASSICO D.O.C.

Dessert wine of old tradition, with a great ageing capability, coming from a small vine in the district of Borgo Scopeto.

GRAPE VARIETIES: Trebbiano toscano (60%), Malvasia (40%)

FERMENTATION: traditional, in French durmast barriques.

MATURATION: 3 months on racks in ventilated rooms and 4 years in barrels

REFINING: 12 months in the bottle.

ALCOHOLIC CONTENT: 14,00%

TOTAL ACIDITY: 7 - 7,5‰

SUGAR CONTENT: 80 - 120 g/l

AGEING POTENTIAL: over 15 years.

FIRST YEAR OF PRODUCTION: 1998

ORGANOLEPTIC CHARACTERISTICS

COLOUR: golden yellow.

BOUQUET: tertiary, intense, with hints of currant and dry figs.

FLAVOUR: sweet, well-orchestrated, velvety, generous.

FOOD COMBINATION: end-of-meal wine for matching with fancy cakes and tarts. Interesting also with mild cheese with blue-green marbling and with liver pâté.

SERVING TEMPERATURE: 12 - 14° C



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