

## **Borgo Scopeto**

## CHIANTI CLASSICO DOCG RISERVA MISCIANO

Misciano, a small hamlet abandoned in the XV century, now gives its name to Borgo Scopeto's most important vineyard, which is at an elevation of 360 meters above sea level, faces south-southwest, and has sandy-clayey soils. The wine is only produced in excellent vintages, after a rigorous selection of the grapes.

The labels of all of the wines from Borgo Scopeto show the historic heart of the estate, which belonged for centuries to a noble Sienese 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 (<a href="https://www.borgoscopetorelais.it">www.borgoscopetorelais.it</a>).

**HARVEST:** manual.

**PRIMARY FERMENTATION**: 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 10/15 days.

**MALOLACTIC FERMENTATION:** spontaneous.

AGING IN WOOD: part of the ageing process takes place in wood.

**ALCOHOL CONTENT**: 13,00 - 14,00% vol.

**ACIDITY**: 5 - 5,5%

AGING CAPACITY: 15 years. FIRST YEAR PRODUCED: 1998

COLOR: Intense ruby with hints of garnet on the nail.

**BOUQUET**: intense, displaying finesse and elegance, with almond, toasted coffee, and delicate spice accents

PALATE: full, dry, austere, structured, and harmonious; elegant with considerable softness in the finish

FOOD-WINE PAIRINGS: ideally suited to accompany veal and beef, either roasted or braised, and aread changes

and aged cheeses.

**SERVING TEMPERATURE**: 16 – 18 °C

