



Scopone Brunello di Montalcino

TUSCANY (ITALY)

Scopone is the original name of the property, which was so named by the locals. During World War II, Scopone became a shelter for the displaced, and even today the elders of the town of Montalcino fondly remember the place that hosted them in one of the darkest moments in the history of their country. After the war, there were several owners until 1992, when the family Genazzani, looking for a country house in Tuscany, acquired the farm and its land. Even today the company is managed with love and passion from the family, first and foremost by Theresia, assisted by her husband Andrea and their children Vanni, David, Nurit and Sarah.

Grapes: 100% Sangiovese Grosso

Viticulture:

Alcohol: 14.5 % vol.

Appearance: Dark ruby

Nose: Vanilla, rose petals, ripe black berries

Palate: Rich and silky with notes of luscious dark cherry fruit. Elegant, very complex, stony, earthy with pulsating energy.

Pairing: Wild boar ragu, salumi or mushroom risotto.



Tuscan Wine Region of Italy

Climate: The climate of Tuscany is fairly mild. The interior parts of the region have slightly harsher weather and receive more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are “Super Tuscans” or wines made in the region of Tuscany, but not adhering to any of the DOC laws.

Brunello di Montalcino DOCG Montalcino has one of the warmest and driest climates in Tuscany with the grapes in the area ripening up to a week earlier than in nearby Vino Nobile di Montepulciano and Chianti Classico. It is the most arid Tuscan DOCG.

Brunello di Montalcino is made from 100% from Sangiovese. Traditionally, the wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in oak. Traditionally, the wines are aged 3 years or more “in botte”—large Slavonian oak casks that impart little oak flavor and generally produce more austere wines. The current aging requirements were established in 1998 and dictate that Brunellos are to be aged in oak for 2 years and at least 4 months in a bottle before release.