



Scopone Rosso 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: 13 % vol.

Appearance: Dark ruby

Nose: Vanilla, rose petals, ripe black berries

Palate: Rich and silky with notes of luscious dark cherry fruit.

Pairing: Wild boar ragu, salumi or mushroom risotto.

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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. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.

Rosso di Montalcino DOC was established in 1984 and made with 100% Sangiovese Grosso that is from the same delineated region as Brunello di Montalcino. The wine is required to spend only six months aging in oak and 1 year total aging before release.