

BIBI GRAETZ

SCOPETO 2020



Scopeto

Scopeto perfectly reflects the character of Argentario and of the Giglio island. A very balanced blend of Ansonica and Vermentino, two indigenous varieties that armoniously express the aromas and the essence of this wine region in the south coast of Tuscany.

Winemaker's tasting notes

70% Ansonica 30% Vermentino

This wine speaks me of Argentario and of the Giglio island: sapid and mineral from one side, fresh and intent from the other. Vermentino provides fruity aromas and energy, Ansonica gives body and structure to the blend. In my opinion what makes the difference is the terroir: the proximity to the sea, the breeze and the granitic soil of the island

Bibi Graetz

Vintage 2020: the growing season

2020 was a balanced vintage in line with some of the best harvests we had in the last years. Winter was quite mild and temperate while we recorded a spring with lower than normal temperatures. May was wet and very cold. Summer was hot, very dry and stable. These factors allowed us to have very healthy grapes with a nice level of acidity and sugar, even if the yield was slightly reduced given the high heat and drought months. Of course, due to the rigid spring the harvest started later than usual and lasted till the late mid of October.

Vinification and Ageing

The grapes for the Scopeto blend were selected from our vineyards on the Isola del Giglio and in the Argentario area. An entirely manual harvest as well as the selection of the grapes. After destemming and soft pressing, the fermentation takes place in steel at low temperature and then ends with aging always in steel tanks so as to keep all the hints of the wine intact and intact, as well as its style.