

# BIBI GRAETZ

## Scopeto 2018



### Scopeto

This wine represents the territoriality of the Tuscan Coast. It is a well-designed and balanced blend of Ansonica and Vermentino, two local white varieties typical of the southern Tuscan coast. This label perfectly reflects the terroir through its aromas and structure.

### Winemaker's Tasting Notes

70% Ansonica 30% Vermentino

*"This wine speaks to me about the Argentario and Giglio Island: on a side sapid and mineral on the other, fresh and intense. Vermentino brings fruitiness and energy, while Ansonica provides weight and body into this blend. Of course, the island here makes the difference: close to the sea, windy and its granite soil."*

*Bibi Graetz*

### Vintage 2018: the growing season

2018 has been very stable in Tuscany, with no extreme weather events and very balanced. It is considered a very nice vintage in Giglio Island. The vines had a full vegetative development due to the generous rains before summer and a balanced sun exposure during summer. The harvesting started by the end of September and lasted till the mid of October.

### Vinification and Ageing

Scopeto blend comes from the selection of our vineyards on the Giglio Island and Argentario. The grapes are handpicked and selected in the vineyards, destemmed, and soft pressed at a low controlled temperature. The fermentation takes place in stainless steel tanks as well as the ageing process to maintain the freshness.