

BIBI GRAETZ

SCOPETO 2019



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

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Vintage 2019: the growing season

2019 was a balanced year in line with some of the best harvests we have had in recent years. Mild and temperate winter followed by a colder spring than usual. The summer season was hot, very dry and stable. These factors allowed us to have very healthy grapes with a good level of acidity and sugar. The harvest started later than usual and lasted until the end of mid-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.