

BIBI GRAETZ

SCOPETO 2021



Scopeto

Scopeto perfectly reflects the character of the Giglio island. Ansonica 100%, an indigenous variety that harmoniously expresses the aromas and the essence of this wine region in the south coast of Tuscany.

Winemaker's tasting notes

100% Ansonica

This wine speaks me of the Giglio island: sapid and mineral from one side, fresh and intent from the other. Ansonica grape perfectly combines the fruity aromas with the structure and the body provided by this powerful island. 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 2021: the growing season

In Scopeto 2021 the freshness and minerality are perfectly balanced by the harmony of its' body and all the beautiful aromas of white flowers and fruits. The 2021 growing season began mildly with limited rainfall in winter. The vines began to sprout in the last days of March due to the warm temperatures. After some colder days in April, the season continued regularly, characterized by hot dry and slightly windy days. These conditions led to healthy bunches full of mineral and fruity aromas.

Vinification and Ageing

The grapes for the Scopeto were selected from our vineyards on the Isola del Giglio. 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 to keep all the hints of the wine intact as well as its style.