



*Sant'Antimo Il Gregoriano DOC*

*Scopone*

**Historical background:**

The story of Scopone begins in the nineteenth century when the farm was the residence of several families who worked the lands of the Property: olives, cereals, some vineyards. During World War II, Scopone became a refuge for evacuated people and even today the elders of the village of Montalcino fondly remember the place that hosted them in one of the darkest moments of the History of our Country. In 1992 Genazzani family, acquired the farmhouse and the properties (40 hectares). They rearranged the one hectare of vineyard and in 1997 the first harvest took place: a great success! The late oenologist Giacomo Tachis, a longtime friend of the Genazzani family, saw a great potential in that simple wine and following his advice Scopone's wines were born. In the following years new vineyards (for a total of 12 hectares) and a Winery have been built. Today the winery is run with passion and love by the family, first and foremost by Theresia. Valerio Barbieri and his daughter Elisabetta are in charge of the technical care of the vineyards, whereas Ezio Rivella, oenologist of International fame, follows the grapes

from the bunch to the bottle. The name "Scopone" is the original name of the Property, given by locals because of the thick "Scopi" = bushes that inhabit its 20 hectares of woods. These were used to produce brooms, "scopa" in Italian.

**Grape varieties and Vinification Technique:**

Manual harvest in cases. Vinification in stainless steel tanks. Ageing in barriques. Bottle ageing minimum 1 month.

**Tasting notes:**

Ruby red and garnet red reflexes. Aroma: fruity with spicy hints. Full flavour, elegant, fresh acidity.

**Suggested food pairing:**

First courses, red and white meats. Cheeses.

**Tasting notes:**

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