



# Borgo Scopeto

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## VINSANTO DEL CHIANTI CLASSICO DOC

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Legend has it that the name Vin Santo derives from the Council held in Florence in 1439, when the Greek Orthodox Metropolitan [Giovanni Bessarione](#) said, upon drinking the undiluted wine, "This is the wine of Xantos," referring perhaps to a Greek dessert wine made on Santorini. His companions, who had confused the word "Xantos" with "Santos," thought he had found qualities worthy of saintliness in the wine. In any case, from that moment on the wine was called Vin Santo. Produced according to ancient traditions, and a pleasant companion for convivial occasions, Borgo Scopeto Vin Santo del Chianti Classico is made from grapes that are dried for three months, and ferment and age for four years in small casks called caratelli.

### AREAS OF ORIGIN OF THE GRAPES:

**Misciano;** South/southeast exposure; 1.5 hectares dedicated to the production of Vin Santo.

**Altitude:** 360 m. above sea level **Terrain:** Clayey/Sandy.

**GRAPES:** Trebbiano Toscano, Malvasia

**DRYING:** 3 months in well ventilated rooms.

**FERMENTATION:** Following drying the grapes are soft pressed and the must is transferred to French oak barriques that are partially filled and sealed; the fermentation takes place over 12 months.

**AGING IN WOOD:** part of the ageing process takes place in wood.

**ALCOHOL CONTENT:** 14,50 - 15,50%

**ACIDITY:** 7,75‰

**RESIDUAL SUGARS:** 90 g/l

**AGING CAPACITY:** more than 15 years

**FIRST YEAR PRODUCED:** 1998

**COLOR:** Golden yellow.

**BOUQUET:** ethereal, intense, with raisin and dried fig accents.

**PALATE:** sweet, harmonious, velvety, and ample.

**FOOD-WINE PAIRINGS:** A dessert wine that pairs well with dry pastries and crostate. Interesting with sweet blue cheeses and foie gras paté.

**SERVING TEMPERATURE:** 12 – 14 °C



## Borgo Scopeto

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