



Fattoria Scopone

THE FARM

Location



The *Azienda Agricola Scopone* is located in Montalcino, on the road to Castelnuovo dell'Abate - Sant'Antimo: you will find it on your left immediately after the burg "La Croce" following the yellow signs "Scopone".

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A Great Little story

The story of Scopone begins in the nineteenth century when the farm was the residence of several families of farmers who worked the lands of the Property.

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. After the war, there had been several owners until 1995, when the Genazzani family, looking for a house in the countryside, acquired the farmhouse and grounds (40 hectares).

In 1995 the legendary Settimio Dinetti, the caretaker of the Property, born and raised among the vineyards of Montalcino made with hands (and feet!) some young wine from the only one old vineyard that Scopone had at the time, and offered a 50 liters demijohn to the Genazzani family. That simple wine was so good that during a dinner with a group of friends, the 50 liters disappeared in a flash. Thus the idea of transforming Scopone in a winery was born .

The Genazzani spouses rearranged the old vineyard and in 1997 the first harvest took place : a great success! The oenologist Giacomo Tachis, a longtime friend of the Genazzani family, saw a great potential in that simple wine and following his advice, Scopone was born. In the following years new vineyards and a winery have been built in order to follow the whole process of winemaking and aging. Today the winery is run with passion and love by the family, first and foremost by Theresia, assisted by her husband Andrea and their children Vanni, David, Nurit and Sarah. 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 the woods; those were once used to produce brooms, "scope" in Italian.



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Geological and pedological soil elements

The farm is located at 450m above sea level, in a hilly region that characterizes a major portion of this area with its sheer undulations, its generally fertile soils, open to the influence of a mild climate.

This area is very well suited for the cultivation of vineyards and other arboreal plants, such as olive trees.

The Pliocene hills, present in the major part of the area, also determine different types of landscapes, according to the soil composition, be it sandy or clayey.



The Scopone Winery is part of this reality presenting soils that are slightly sandy or clayey-sandy.

Stocks and vines with their relative clones have been carefully chosen in order to exploit this geopedological reality in a rational manner obtaining in this way the best results on the land and in the cellar.

Exposure: South

Slope: from 6 to 10%

Vineyards

Characterized by a clear prevalence of "Sangiovese Grosso" stock, locally called "Brunello" grapes, the vineyards have been planted since 1995, choosing with maximum care the stocks and clones that would best fit the different soil types.

Besides Sangiovese, there are parts planted with Cabernet Sauvignon and Merlot, accompanied by small surfaces with Cabernet Franc and Petit Verdot.

With the help of the best agronomists, vines are constantly taken care of with traditional methods, mainly grown with the horizontal spur method obtained by the careful and strict selection in the thinning out of the bunches during the ripening. The equally accurate and extremely strict sorting of grapes during the vintage determines a production of grapes per hectare definitely inferior to the permitted one, average 60 quintals, but allows, on the other hand, the production of wines of absolute quality.

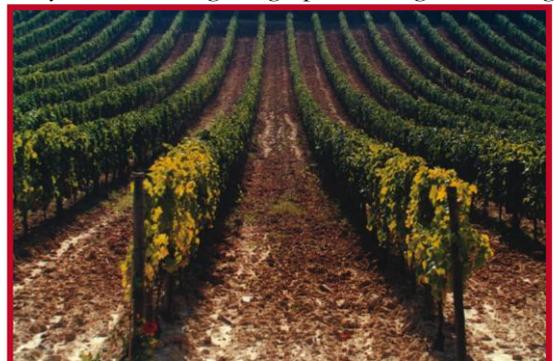
Brunello di Montalcino DOCG: Ha 3,1200

Rosso di Montalcino DOC: Ha 1,875

IGT Toscana and/or DOC Sant'Antimo: Ha 7,188

Order of planting: 2.40x0.80 or 2.20x0.80

Vine stocks per Ha: 5210/5680





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Staff

The Farm is guided by the owners: Tessie Baijens Genazzani and her husband Andrea Genazzani..

The vineyards technical care has been delegated to **Dr. Valerio Barbieri and his daughter Elisabetta Barbieri.**

The **Oenologist Dott. Ezio Rivella** supervises the process from wine-making to bottling, with the assistance of Cellarman **Roberto Dinetti.**

Labels

Paintings from our friend painter Sandro Pipino from Modena, inspired by Scopone and the Sant'Antimo Abbey, have been used for the concept of the labels.

The Kosher wine label has been taken from a design of an unknown Russian avant-garde artist, 1910-1920.



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THE CELLAR

Being a new construction (started in 1996), *Azienda Agricola Scopone's* Cellar has been designed with the aim of integrating at best the most modern winemaking technologies and the wisdom and experience of the centuries-old Tuscan wine-producing tradition.

Provided with vanguard technologies, chosen by analyzing the best European and International benchmarks, the Cellar today is certainly a model among small- and medium-size cellars in Montalcino. Although the settings are either interred or semi-interred, in order to maintain the temperature stable even in adverse meteorological conditions, the structure is provided with vanguard **stabilizing systems**. New equipments, conceived for the future's oenology, such as the **pumps**, the **deraspa-pigiatrice** and the **pneumatic press**, all rigorously made out of **stainless steel**, harmonize with elements belonging to the best world-wide wine-making traditions, like the **French oak barriques**, together with some **American oak**, all coming from the best French "tonneleries", and the **Slavonia oak barrels** either new or old.

The wine-cellar, provided with **stainless steel tubs** of different capacities is characterized by the presence of a set of Cavalzani's "**Tinelle**" (cone-shaped) provided with a special murk soft-smashing system.

Each **tinella** has its own control panel guaranteeing the temperature control system, and individual pumps to autonomously manage the first part of the winemaking process (remontage).

This innovative winemaking system allows the *Azienda Agricola Scopone's* Cellar to obtain wines rich of colour, aromas, perfume, and highly equilibrated.





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THE PRODUCTION



Ageing

In 20-30-60-65 HI Slovenian Wood casks, as well as the 225l. and 300l barriques in **French oak**

As stated by the Disciplinary, the **Brunello di Montalcino DOCG** undergoes an ageing period of **at least 2 years in wood containers**. The first passage is strictly done in new barriques. For the successive passage either barriques or casks are used. The wine ages in bottles for at least 6 months.

The **Rosso di Montalcino DOC**, as a choice of the Winery, is put in **barriques** from 3 to 6 months. The Disciplinary foresees at least 4 months of glass-ageing.

The **IGT Toscana "Il Bagatto"** stays in barriques or in casks from 18 to 22 months.

For all the wines, temporary stocking takes place in **"sweet" Slavonia oak casks** from 20 to 30 HI or, according to the necessity, in stainless steel tins.

The **DOC Sant'Antimo Il Gregoriano** has a short passage in Slavonian casks before being bottled



Bottling



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The bottling takes place entirely within the cellar's facilities using an ALFATEK (in maiuscolo) bottling machine, "The Robot", which has been especially designed for small wineries.

The capsules and the labels are put on the bottles only upon the incoming orders.

Bottle ageing

The *Azienda Agricola Scopone*'s cellar is provided with large and dedicated spaces maintained at a **constant temperature**, expressly structured to host the bottled product. They allow the wine to mature under the best circumstances.

- The introduction on the market of Brunello di Montalcino DOCG can start on January 1st following the termination of 4 calculated years after the vintage year (i.e. vintage 2000 - marketed January 2005).
- The Brunello di Montalcino DOCG Riserva asks for 1 more year of ageing.
- The introduction on the market of Rosso di Montalcino DOC can start on September 1st the year after the vintage (i.e. vintage 2000 - marketed September 2001).
- The introduction on the market of the IGT Toscana "Il Bagatto" starts the third year after the vintage, possibly in April.
- Il Gregoriano Sant' Antimo only ages in the slavonian casks, before being bottled

Production

The inscription in the Vineyards Register of the "Denominazione di Origine Controllata" allows the production of **Brunello DOCG** for a total of 20.000 liters and of **Rosso DOC** for a total of 10.100 liters.

The inscription in the Vineyards Register of the "Denominazione di Origine Controllata Sant'Antimo" allows the production of the wine **Il Gregoriano** and, in part, of the wine **Il Bagatto**, declassified to IGT Toscana.

The quantity of the bottles depends on the many variables of the vintage year. For Scopone this means an average production of **14.000** bottles of Brunello di Montalcino, **9000** bottles of Rosso di Montalcino, **6650** bottles of IGT Toscano e **13000** bottles of Sant' Antimo.

According to the circumstances part of annual wine production may not be bottled and the newest vine stock implantation obviously allow for lower quantities only.

The **Grappa di Brunello**, is made using the marcs of the Sangiovese Grosso, which are taken to the heart of North Italy in the Province of Trentino, home of the greatest specialists in distilled products. There, Bernardino Poli, from the Distillery Casimiro Poli, with his secret arts, distils the **Grappa di Brunello** for Scopone



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RECENT RECOGNITIONS

X Selezione dei Vini di Toscana 2012

The Certificate of Honour for Rosso di Montalcino DOCG 2009; the Certificate of Merit for Brunello di Montalcino DOCG 2007; the Certificate of Merit for Brunello di Montalcino DOCG 2006 Riserva

Cathay Pacific Hong Kong International Wine and Spirit Competition

A Bronze Medal for Brunello di Montalcino DOCG 2007

IX Selezione dei Vini di Toscana 2010

Onor Certificate to the Brunello di Montalcino DOCG 2006, Merit Certificate to the Brunello di Montalcino DOCG 2005 and Merit Certificate to the IGT Toscana "Il Bagatto" 2006

International Oenologic Competition at Vinitaly 2009, Verona

Great Mention Certificate to the Il Bagatto IGT Toscana 2005

VIII Selezione dei Vini di Toscana 2008

Special Mention Certificate to the IGT Toscana Il Bagatto 2004 and Merit Certificate to the Rosso di Montalcino 2006 DOC

Wein-Plus.com - The Internet Wine Network 2007

Scopone Società Agricola is classified with two stars and is one of the particularly recommended producer in Italy

International Oenologic Competition at Vinitaly 2007, Verona

Great Mention Certificate to the Il Bagatto IGT Toscana 2003

VII Selezione dei Vini di Toscana 2006

Merit Certificate to the Brunello di Montalcino 2001 DOCG, Il Bagatto IGT Toscana 2002 and Il Bagatto IGT Toscana 2003

2006 Los Angeles County Fair Wines of the World Competition

Bronze Medal to the Brunello di Montalcino 2001 DOCG and Silver Medal to the Rosso di Montalcino 2004 DOC

2005 "A Bite of Tuscany in the Big Apple" Blind Wine Tasting

Gold Medal to the Rosso di Montalcino 2003 DOC

2005 Los Angeles County Fair Wines of the World Competition

Gold Medal to the Brunello di Montalcino 2000 DOCG and to the Rosso di Montalcino 2003 DOC

Ist Edition Award "Le Signore delle vigne" 2005

Recognition of Quality to the Rosso di Montalcino 2003 DOC

Selezione dei Vini di Toscana 2004

Special Mention Certificate to the Brunello di Montalcino 1999 DOCG Fattoria Scopone and Merit Certificate to the Rosso di Montalcino 2002 DOC Fattoria Scopone

The Agenzia di Promozione Economica Toscana, in collaboration with the Enoteca Italiana and the Associazione Enologi Enotecnici Italiani, during the tasting held in Siena at Fortezza Medicea on October 15-17, 2004 has included the Brunello di Montalcino 1999 DOCG Fattoria Scopone and the Rosso di Montalcino 2002 DOC Fattoria Scopone in the Selezione dei Vini di Toscana 2004 and assigned respectively the Special Mention Certificate and the Merit Certificate.

XII International Oenologic Competition at Vinitaly, Verona

Great Mention Certificate for the Brunello di Montalcino 1999 DOCG Fattoria Scopone

The XII International Oenological Competition held during the 38° Vinitaly has assigned to the Brunello di Montalcino 1999 DOCG Fattoria Scopone, the Great Mention Certificate.



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XI International Oenologic Competition at Vinitaly, Verona

Great Mention Certificate for the Rosso di Montalcino 2001 DOC Fattoria Scopone

The XI International Oenological Competition held during the 37° Vinitaly has assigned to the Rosso di Montalcino 2001 DOC Fattoria Scopone 2001, the Great Mention Certificate.

PUBLICATIONS IN MAGAZINES, QUALIFIED GUIDES AND WEBSITES

Fattoria Scopone is present in qualified magazines and guides like:

2012

Annuario dei Migliori Vini Italiani di Luca Maroni 2012

Duemilavini 2012

James Suckling.com 2012

Wine-Enthusiast-Magazine 2012

2011

Annuario dei Migliori Vini Italiani di Luca Maroni 2011

I Vini di Veronelli 2011

Duemilavini 2011

James Suckling.com 2011

Le guide de l'Espresso: I Vini d'Italia 2011

Wine-Enthusiast-Magazine 2011

2010

Annuario dei Migliori Vini Italiani di Luca Maroni 2010

I Vini di Veronelli 2010

Duemilavini 2010

IX Selezione dei Vini di Toscana 2010

Wine Spectator 2010

Wine-Enthusiast-Magazine 2010

Wine Advocate 2010

2009

Annuario dei Migliori Vini Italiani di Luca Maroni 2009

I Vini di Veronelli 2009

Duemilavini 2009

Stephen Tanzer's –International Wine Cellar 2009

Wine Spectator 2009

2008

Annuario dei Migliori Vini Italiani di Luca Maroni 2008

I Vini di Veronelli 2008

Duemilavini 2008

Guida dei Vini Italiani 2008

Wine Spectator 2008

2007

Annuario Migliori Vini Italiani di Luca Maroni 2007

I Vini di Veronelli 2007

DuemilaVini 2007-Associazione Italiana Sommeliers

Wine Spectator 2007: 92 points (Il Bagatto 2003)

Galla Placidia 2007 (in Cinese)

Perswijn 2007 (in Olandese)

Il mio vino 2007

Civiltà del Bere 2007

Falstaff 02/2007

Wine Cellar 2007

Il Mondo 2007



Fattoria Scopone

Settimanale del Corriere della Sera il Mondo 2007

2006

Guida dei Vini Italiani di Luca Maroni 2006

I Vini di Veronelli 2006

DuemilaVini 2006-Associazione Italiana Sommeliers

VII Selezione dei Vini di Toscana 2006

Bibenda 2006

Wine Spectator 2006

Wine Enthusiast 2006

Wine Advocate 2006

Falstaff 2006

Cucina e Sapori d'Italia 2006

I Grandi Vini 2006

Reise nach Italien 2006

www.consorziobrunellodimontalcino.it
www.toscanapromozione.it
www.enoteca-italiana.it
www.vinoinrete.it
www.lavinium.com

Breviario del Vino di Carlo Cambi 2006

2005

Vinum 2005

2004

Guida dei Vini Italiani di Luca Maroni 2004

DuemilaVini 2004-Associazione Italiana Sommeliers

Decanter 2004

La Cucina Italiana 2004

La Revue du Vin de France 2004

www.winereport.com
www.bluewine.com
www.vinidellatoscana.com
www.ledonedelvino.it
www.vinealia.org



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