



BELGVARDO

TENUTA BELGVARDO
2018

Made with Cabernet Sauvignon and a small percentage of Cabernet Franc grapes, this powerful and at the same time elegant wine is the most important "Cru" of the Estate, a pure expression of the Maremma "terroir".

Appellation:	Maremma Toscana Rosso Riserva DOC
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	85% Cabernet Sauvignon, 15% Cabernet Franc
Alcohol:	13,57% vol.
Total acidity:	5,81‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone
Vineyards age:	21 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 25th (Cabernet Franc), September 26th (Cabernet Sauvignon)
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days
Ageing:	18 months in small french oak barrels (225 lt / 70% new)
Finissage:	4 months in concrete tanks
Bottling:	September 2021
Available on the market:	May 2022
Production:	27,500 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt
Cases:	6 bottles cardboard box (750 ml), single wooden case (other formats)
First vintage:	2000
Ageing potential:	Over 20 years
Key descriptors:	Full and seductive body, dark spice flavors, enveloping and long taste
Food pairing:	Aged cold cuts, steaks, mildly spicy foods, middle aged cheeses



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1435