

BRONZONE
2012

Produced with Sangiovese grapes from the estate's most suitable vineyard, is a Morellino di Scansano "Cru". Powerful and also warm and enveloping, it gives new astonishing territorial sensations to this noble variety.

Appellation:	Morellino di Scansano Riserva DOCG
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Sangiovese
Alcohol:	14,10% vol.
Total acidity:	6,28‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	15 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 12th
Fermentation temperature:	27 - 29° C
Period of maceration:	14 - 16 days
Aging:	14 months in small french oak barrels (225 lt / 40% new)
Bottling:	December 2014
Available on the market:	April 2015
Production:	44,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2001
Aging potential:	10 years
Key descriptors:	Full bodied, berries and dry spice flavors, enveloping and taste
Food pairing:	Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats



MARCHESI MAZZEI S.P.A. AGRICOLA

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