

TENUTA BELGUARDO
2015

Made with Cabernet Sauvignon and a small percentage of Cabernet Franc grapes, this powerful and elegant wine is the most important "Cru" of the Estate, the maximum expression of its native "terroir".

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| Appellation: | Maremma Toscana Rosso DOC |
| Winery: | Belguardo |
| Winery location: | Loc. Montebottigli - Commune of Grosseto |
| Grape varieties: | 85% Cabernet Sauvignon, 15% Cabernet Franc |
| Alcohol: | 14,65% vol. |
| Total acidity: | 6,14‰ |
| Vineyards location: | 70-130 m (230-426 ft) a.s.l.; S-SW exp. |
| Soil: | Mainly Sandstone |
| Vineyards age: | 18 years |
| Training system: | Spur cordon-training and Guyot |
| Nr. of vines per hectare: | 6,600 |
| Harvest: | Hand picked from Sept. 17th (Cabernet Franc), September 22nd (Cabernet Sauvignon) |
| Fermentation temperature: | 28 - 30° C |
| Period of maceration: | 16 days |
| Ageing: | 18 months in small french oak barrels (225 lt / 70% new) |
| Bottling: | June 2017 |
| Available on the market: | January 2018 |
| Production: | 25,000 bottles |
| Formats: | 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt |
| 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 |



MARCHESI MAZZEI S.P.A. AGRICOLA

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