

BELGUARDO ROSÉ
2015

Borne from the unusual marriage of Syrah and Sangiovese grapes. It has been conceived to be a "true" rosé wine starting from the vineyard, with an accurate vinification. It's intense, complex, with pleasant fresh fruit notes.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	13,68% vol.
Total acidity:	6,00‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	12 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 11th (Sangiovese), September 4th (Syrah)
Fermentation temperature:	At low temperature (14-16°C)
Period of maceration:	50% of the grapes, maceration of the skin up to 12 hours
Aging:	For a part of the wine, 2 months on the lees in barriques previously used
Bottling:	February 2016
Available on the market:	March 2016
Production:	42,000 bottles
Formats:	750 ml
First vintage:	2007
Key descriptors:	Intense and fresh, cherry flower flavors, smooth, mineral and pleasantly lasting taste
Food pairing:	Appetizers, tomato based pasta, pizza, steamed fish and vegetables



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