

**BELGUARDO ROSÉ**  
**2018**

Born from the "marriage" of Sangiovese and Syrah, it is vinified in contact with the skins for a few hours to be the most authentic Rosé. Rich and intense, it is enhanced pairing with several different dishes.

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| <b>Appellation:</b>              | Toscana IGT   |
| <b>Winery:</b>                   | Belguardo   |
| <b>Winery location:</b>          | Loc. Montebottigli - Commune of Grosseto  |
| <b>Grape varieties:</b>          | 50% Sangiovese,<br>50% Syrah  |
| <b>Alcohol:</b>                  | 12,60% vol.   |
| <b>Total acidity:</b>            | 6,26‰   |
| <b>Vineyards location:</b>       | 70-130 m (230-426 ft) a.s.l.; S-SW exp.   |
| <b>Soil:</b>                     | Mainly Sandstone and Limestone  |
| <b>Vineyards age:</b>            | 15 years  |
| <b>Training system:</b>          | Spur cordon-training  |
| <b>Nr. of vines per hectare:</b> | 6,600   |
| <b>Harvest:</b>                  | Hand picked from August 28th (Syrah),<br>September 6th (Sangiovese)                       |
| <b>Fermentation temperature:</b> | At low temperature (14 - 16°C)  |
| <b>Period of maceration:</b>     | maceration of the skin for 1 hour (Syrah),<br>2 hours (Sangiovese)                        |
| <b>Ageing:</b>                   | 3 months on the lees in stainless steel tanks   |
| <b>Bottling:</b>                 | February 2019   |
| <b>Available on the market:</b>  | March 2019  |
| <b>Production:</b>               | 70,000 bottles  |
| <b>Formats:</b>                  | 750 ml - 1,5 lt   |
| <b>First vintage:</b>            | 2007  |
| <b>Key descriptors:</b>          | Intense and fresh, cherry flower flavors,<br>smooth, mineral and pleasantly lasting taste |
| <b>Food pairing:</b>             | Appetizers, tomato based pasta,<br>pizza, steamed fish and vegetables                     |



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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.