



BELGUARDO

BELGUARDO ROSÉ
2023

Born from the "marriage" of Sangiovese and Syrah, it is vinified in contact with the skins for a few hours. Rich and intense, it's a very versatile wine that is enhanced by the pairing with several different dishes.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	13,00% vol.
Total acidity:	5,80‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	19 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from August 24th (Syrah), September 8th (Sangiovese)
Fermentation temperature:	At low temperature (14 - 16°C)
Period of maceration:	Maceration of the skin for 1 hour (Syrah), 2 hours (Sangiovese)
Ageing:	3 months on the lees in stainless steel tanks
Bottling:	February 2024
Available on the market:	March 2024
Production:	46,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
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, cold cuts, cheese...

