

TENVIA  
BELGVARDO

**BRONZONE 2003**



*Produced in the best estate parcel for the Sangiovese, it is a Morellino di Scansano Crù. Elegant, persistent and at the same time warm and pleasant. It is the ultimate expression of the "terroir" potential.*

<b>Appellation:</b>	Morellino di Scansano Doc
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	100% Sangiovese
<b>Alcohol:</b>	13.9%
<b>Total Acidity:</b>	6.20 grams per liter
<b>Vineyard location:</b>	70-130 m.(230-426 ft.) a.s.l.; south - southwestern exposure
<b>Soil:</b>	sandstone and clay
<b>Vineyard age:</b>	7 years
<b>Training system:</b>	spur cordon- training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	hand picked from September 10th
<b>Fermentation temperature:</b>	28-30° C
<b>Period of maceration:</b>	16 days
<b>Aging:</b>	in small French oak barrels (225 lt. / 70% new) for 14 months
<b>Bottling:</b>	June 2005
<b>Refining in bottle:</b>	5 months
<b>Available on the market:</b>	October 2005
<b>Production:</b>	26,000 bottles
<b>Formats:</b>	750 ml. - 1.5 l. - 3.0 l.
<b>First vintage:</b>	2001