

**BRONZONE**  
**2010**

Produced with Sangiovese grapes from the estate's most suitable vineyard, is a Morellino di Scansano "Cru". Powerful and also warm and enveloping, it gives new astonishing territorial sensations to this noble variety.

<b>Appellation:</b>	Morellino di Scansano Riserva DOCG
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	Sangiovese
<b>Alcohol:</b>	13,90% vol.
<b>Total acidity:</b>	5,80‰
<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>	13 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 6th
<b>Fermentation temperature:</b>	27 - 29° C
<b>Period of maceration:</b>	14 - 16 days
<b>Aging:</b>	14 months in small french oak barrels (225 lt / 40% new)
<b>Bottling:</b>	March 2013
<b>Available on the market:</b>	September 2013
<b>Production:</b>	60,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2001
<b>Aging potential:</b>	Up to 8 years
<b>Key descriptors:</b>	Full bodied, berries and dry spice flavors, enveloping and taste
<b>Food pairing:</b>	Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats



**MARCHESI MAZZEI S.P.A. AGRICOLA**

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - [www.mazzei.it](http://www.mazzei.it) - [mazzei@mazzei.it](mailto:mazzei@mazzei.it)  
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.