



BELGVARDO

**BRONZONE**  
**2018**

Produced with Sangiovese grapes from the estate's most suitable vineyard, is a superb Morellino di Scansano Riserva "Cru", rich of personality and identity.

|                                  |   |
|----------------------------------|---|
| <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>                  | 13,30% vol.   |
| <b>Total acidity:</b>            | 5,55‰   |
| <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>            | 21 years  |
| <b>Training system:</b>          | Spur cordon-training  |
| <b>Nr. of vines per hectare:</b> | 6,600   |
| <b>Harvest:</b>                  | Hand picked from September 19th   |
| <b>Fermentation temperature:</b> | 27 - 29° C  |
| <b>Period of maceration:</b>     | 14 - 16 days  |
| <b>Ageing:</b>                   | 14 months in small french oak barrels<br>(225 lt / 40% new)               |
| <b>Bottling:</b>                 | November 2020   |
| <b>Available on the market:</b>  | February 2021   |
| <b>Production:</b>               | 30,000 bottles  |
| <b>Formats:</b>                  | 750 ml - 1,5 lt - 3 lt  |
| <b>First vintage:</b>            | 2001  |
| <b>Ageing potential:</b>         | 10 years  |
| <b>Key descriptors:</b>          | Full bodied, berries and dry spice flavors,<br>enveloping and taste       |
| <b>Food pairing:</b>             | Pasta with rich and spicy sauces, red meats,<br>grilled "courtyard" meats |

