

**CODICE V**  
**2015**

The result of an advanced research project, produced using Vermentino clones originating from Corse, Codice V embodies the most unique characters of the Vermentino grape from the Tirreanean coast; Vermentino's code according to Mazzei.

<b>Appellation:</b>	Vermentino di Toscana IGT
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	Vermentino
<b>Alcohol:</b>	12,90% vol.
<b>Total acidity:</b>	6,29‰
<b>Vineyards location:</b>	90 m (295 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Sandstone and Limestone
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 9th
<b>Fermentation temperature:</b>	At low temperature (16°C) for 30 days
<b>Bottling:</b>	February 2016
<b>Available on the market:</b>	March 2016
<b>Production:</b>	13,000 bottles
<b>Formats:</b>	750 ml
<b>First vintage:</b>	2011
<b>Key descriptors:</b>	Sunny, very savory, mineral, with a muscular structure and a pleasant bitter finish, typical of the varietal.
<b>Food pairing:</b>	Fish and white meat savory dishes, risotto, porcini mushrooms.



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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.