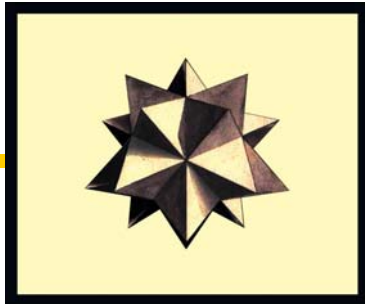


BELGVARDO



TENUTA BELGUARDO 2006

Made with Cabernet Sauvignon and a small percentage of Cabernet Franc grapes, this powerful and elegant wine is the most important “Cru” of the Estate, the maximum expression of its native exceptional “terroir”.

Appellation:	Maremma Toscana Igt
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	90% Cabernet Sauvignon; 10% Cabernet Franc
Alcohol:	14.30% vol.
Total Acidity:	5.30 grams per liter
Vineyard location:	70-130 m.(230-426 ft.) a.s.l.; south - southwestern exposure
Soil:	sandstone
Vineyard age:	10 years
Training system:	cordon trained, spur pruned
Nr. of vines per hectare:	6,600
Harvest:	hand picked from September 7th (Cabernet Sauvignon) and September 6th (Cabernet Franc)
Fermentation temperature:	28-30° C
Period of maceration:	16 days
Aging:	in small French oak barrels (225 lt. / 70% new) for 18 months.
Bottling:	August 2008
Refining in bottle:	8 months
Available on the market:	April 2009
Production:	26,000 bottles
Formats:	750 ml. - 1.5 l. - 3 l.
First Vintage:	2000