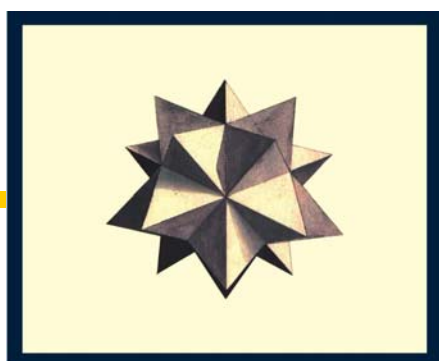


TENVTA BELGVARDO



TENUTA BELGUARDO 2002

*Made from Cabernet Sauvignon grapes with a small percentage of Sangiovese and Merlot, this wine dues its big character and ample body to the extraordinary terroir in which it borns.
It represent the first wine of the Estate.*

Appellation:	Maremma Toscana Igt
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	70% Cabernet Sauvignon; 20% Sangiovese and 10% Merlot
Alcohol:	13.6%
Total Acidity:	6.3 grams per liter
Vineyard location:	70-130 m.(230-426 ft.) a.s.l.; south - southwestern exposure
Training system:	cordon trained, spur pruned
Nr. of vines per hectare:	6,600
Harvest:	hand picked from September 18th (Cabernet Sauvignon); from September 21th (Sangiovese) and from August 26th (Merlot)
Fermentation temperature:	28-30° C
Period of maceration:	18 days (Cabernet Sauvignon); 16 days (Sangiovese) and 18 days (Merlot)
Aging:	in stainless steel tanks and afterward in small French oak barrels for 18 months.
Bottling:	June 2004
Production:	15,000 bottles
Formats:	750 ml. - 1.5 l.