



BELGVARDO

TENUTA BELGVARDO
2020

Made with Cabernet Sauvignon and a small percentage of Cabernet Franc grapes, this powerful and at the same time elegant wine is the most important "Cru" of the Estate, a pure expression of the Maremma "terroir".

Appellation:	Maremma Toscana Rosso Riserva DOC
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	85% Cabernet Sauvignon, 15% Cabernet Franc
Alcohol:	14,00% vol.
Total acidity:	5,70‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone
Vineyards age:	23 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked September 10th (Cabernet Franc), from September 14th (Cabernet Sauvignon)
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days
Ageing:	18 months in small french oak barrels (225 lt / 70% new)
Finissage:	4 months in concrete tanks
Bottling:	December 2023
Available on the market:	May 2024
Production:	25,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt
Cases:	6 bottles cardboard box (750 ml), single wooden case (other formats)
First vintage:	2000
Ageing potential:	Over 20 years
Key descriptors:	Full and seductive body, dark spice flavors, enveloping and long taste
Food pairing:	Aged cold cuts, steaks, mildly spicy foods, middle aged cheeses

