



BELGVARDO

**BELGVARDO CODICE V
2019**

The result of an advanced research project, in the vineyard and in the cellar, produced using two Vermentino clones originating from Corse, and then adding two Sardinian Vermentino, Codice V embodies the most extreme characters of the Vermentino grape from the Tirreanean coast; Vermentino's code according to Mazzei.

Appellation:	Vermentino Maremma Toscana DOC
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	100% Vermentino: 2 clones from Corse + 2 clones from Sardinia
Alcohol:	13,39% vol.
Total acidity:	6,02‰
Vineyards location:	30-50 m (98-165 ft) a.s.l.; S-SW exp.
Soil:	Soft and sandy, mainly Sandstone
Training system:	Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked September 13th
Vinification:	20%, on the skins in amphora for 9 months; 30%, on the skins in stainless steel for 9 months; 50%, "sur lies" in stainless steel
Bottling:	September 2020
Available on the market:	February 2021
Production:	13,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2011
Key descriptors:	Sunny, very savory, mineral, with a muscular and pleasant structure, typical of the varietal.
Food pairing:	It's a wine that well support "red wine" dishes: fish and white meat savory dishes, risotto, porcini mushrooms...

