

**BELGUARDO ROSÉ**  
**2019**

Born from the "marriage" of Sangiovese and Syrah, it is vinified in contact with the skins for a few hours. Rich and intense, it's a very versatile wine that is enhanced by the pairing with several different dishes.

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	50% Sangiovese, 50% Syrah
<b>Alcohol:</b>	13,50% vol.
<b>Total acidity:</b>	6,60‰
<b>Vineyards location:</b>	70-130 m (230-426 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Sandstone and Limestone
<b>Vineyards age:</b>	16 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 9th (Syrah), September 12th (Sangiovese)
<b>Fermentation temperature:</b>	At low temperature (14 - 16°C)
<b>Period of maceration:</b>	maceration of the skin for 1 hour (Syrah), 2 hours (Sangiovese)
<b>Ageing:</b>	3 months on the lees in stainless steel tanks
<b>Bottling:</b>	February 2020
<b>Available on the market:</b>	March 2020
<b>Production:</b>	59,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2007
<b>Key descriptors:</b>	Intense and fresh, cherry flower flavors, smooth, mineral and pleasantly lasting taste
<b>Food pairing:</b>	Appetizers, tomato based pasta, pizza, steamed fish and vegetables, cold cuts, cheese...



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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