

TENUTA BELGUARDO
2008

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:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	90% Cabernet Sauvignon, 10% Cabernet Franc
Alcohol:	13,60% vol.
Total acidity:	5,90‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone
Vineyards age:	11 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from Sept. 9th (Cab. Sauvignon), September 12th (Cabernet Franc)
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days
Aging:	18 months in small french oak barrels (225 lt / 70% new)
Bottling:	October 2010
Refining in bottle:	18 months
Available on the market:	April 2012
Production:	16,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2000
Aging 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



MARCHESI MAZZEI S.P.A. AGRICOLA

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