



BELGVARDO

TENUTA BELGUARDO MAREMMA TOSCANA DOC

COUNTRY Italy

REGION Tuscany

GRAPES

90% Cabernet Sauvignon; 10% Cabernet Franc

APPELLATION

NOTABLE

Maremma, DOC

 Vegan  Gluten Free

DESCRIPTION

The pioneering Mazzei family, owners of Chianti Classico's highly esteemed Castello di Fonterutoli, took the helm at the Belguardo estate in Maremma, Tuscany in the 1990s after recognizing the potential for superb quality winemaking in the local terroir. In the years since, the Mazzei family has established a name for Belguardo among the top producers in this exciting, fast emerging wine region. Belguardo's logo, fashioned after a geometrical symbol sketched by Leonardo da Vinci, represents a union between precision and perspective. It is emblematic of the Mazzeis' commitment to combining exceptional growing conditions with centuries of winemaking expertise to yield concentrated, complex wines that are extraordinarily elegant and aromatic.

VINIFICATION

The grapes are hand picked and undergo a temperature-controlled fermentation in stainless steel tanks at 82-86°F for 7-14 days and a maceration for 16 days at 68-75°F. The wine is aged 18 months in French oak barriques (70% new) for 8 to 10 months in bottle prior to release.

COLOR

Deep ruby red with purple highlights

NOSE

Dense, concentrated aromas of black fruits, smoke and toast.

PALATE

Full-bodied with firm tannins notes of dark fruit, spice and cedar linger on the lasting finish.

ANALYSIS

Alcohol: 13.9%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Pairs with steaks and grilled meats, aged cheese and charcuterie.



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