



BELGUARDO

ROSÉ TOSCANA 2017

BACKGROUND

The Mazzei family, owners of Chianti Classico's highly esteemed Castello di Fonterutoli, took the helm at the Belguardo estate in the 1990s after recognizing the area's potential for quality winemaking. In the years since, the Mazzei family has established Belguardo among the top producers in this exciting, fast emerging wine region. A blend of Sangiovese and Syrah, this Rosé is aromatic, rich and savory.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

50% Sangiovese, 50% Syrah

TERROIR & VINTAGE NOTES

The Belguardo estate is located on the hills between Grosseto and Montiano, about six miles inland from Italy's west coast. The climate is influenced by the sea, with its strong thermal currents during the spring and summer months. Low humidity, low rainfall, and a high rate of evaporation and plant transpiration all factor in producing balanced, delicious fruit. Belguardo comprises a total of 173 acres. The vineyard area is planted at altitudes ranging from 230-426 feet above sea level, with south/southwest exposure. The well-drained soil comprises of limestone and sandstone rocks.

WINEMAKING

The grapes were hand picked starting on August 23rd for the Syrah and August 29th for the Sangiovese. Separate maceration on the skins occurred at low temperatures, 58-61 °F, one hour for Syrah and two hours for Sangiovese, before blending.

AGEING

The wine is aged three months on the lees in stainless steel tanks.

TASTING NOTES

Vibrant pink in color. Intense and fresh, cherry flower flavors, smooth, mineral and pleasantly lasting taste. Pairs well with tomato based pasta, pizza, steamed fish and vegetables.

WINEMAKER
Carlo Ferrini

TECHNICAL DATA

Acidity
TA: 6.1 g/L
Alcohol
13.8%



BELGUARDO



BELGUARDO: TOP
QUALITY WINEMAKING
IN THE MAREMMA



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