



BELGUARDO

TIRRENO MAREMMA TOSCANA DOC 2015

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

Maremma, DOC, Italy

VARIETAL COMPOSITION

70% Cabernet Sauvignon, 15% Cabernet Franc, 10% Alicante, 5% Petit Verdot

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 are hand-harvested in September. The grapes undergo temperature-controlled fermentation in stainless steel tanks at 82-86°F and maceration for 16 days.

AGEING

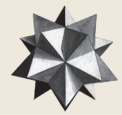
The wine is aged 12 months in French oak barrels (225 l.) Aging potential: 10+ years.

TASTING NOTES

Ruby red in color. On the nose, ripe, red cherries, dried flowers such as lavender with herbal notes and spice. The palate demonstrates intensity, elegance, and vibrancy with blackcurrant notes, a firm structure and a savory finish. Pairs well with pasta in a meat sauce, grilled meats and stews, and roasted vegetables.

WINEMAKER
Carlo Ferrini

TECHNICAL DATA
Alcohol
13.5%



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TAUB FAMILY SELECTIONS