

BELGUARDO ROSE' 2010

Borne from the unusual marriage of Syrah and Sangiovese grapes. It has been conceived to be a true" rosé wine, and not the result of "bleeding" of the estate's red wines.

Appellation:

Winery:

Winery location:

Grape varieties:

Alcohol:

Total acidity:

Vineyards location:

Soil:

Vineyards age:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Period of maceration:

Bottling:

Available on the market:

Production:

Formats:

First vintage:

Key descriptors:

Food pairing:

Toscana IGT

Belguardo

Loc. Montebottigli - Commune of Grosseto

50% Sangiovese, 50% Syrah

13,85% vol.

6,30‰

70-130 m (230-426 ft) a.s.l.; S-SW exp.

Mainly Sandstone and Limestone

7 years

Spur cordon-training

6,600

Hand picked from September 6th

At low temperature (14-16°C)

50% of the grapes,

maceration of the skin up to 12 hours

February 2011

March 2011

33,000 bottles

750 ml

2007

Medium body, fresh flower flavors,

smooth, pleasantly lasting taste

Appetizers, tomato based pasta,

pizza, steamed fish and vegetables



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