

BELGUARDO ROSE' 2012

Borne from the unusual marriage of Syrah and Sangiovese grapes. It has been conceived to be a "true" rosé wine starting from the vineyard, with an accurate vinification. It's intense, complex, with pleasant fresh fruit notes.

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 13,50% vol. 6,50‰ 70-130 m (230-426 ft) a.s.l.; S-SW exp. Mainly Sandstone and Limestone 9 years Spur cordon-training 6.600 Hand picked from September 13th At low temperature (14-16°C) 50% of the grapes, maceration of the skin up to 12 hours February 2013 March 2013 34.000 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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