

BELGUARDO ROSÉ
2017

Born from the unusual "marriage" of Sangiovese and Syrah, it is vinified in contact with the skins for a few hours to be the most authentic Rosé. Rich and intense, it is enhanced pairing with several different dishes.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	13,80% vol.
Total acidity:	6,10‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	14 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from August 23rd (Syrah), August 29th (Sangiovese)
Fermentation temperature:	At low temperature (14 - 16°C)
Period of maceration:	maceration of the skin for 1 hour (Syrah), 2 hours (Sangiovese)
Ageing:	3 months on the lees in stainless steel tanks
Bottling:	February 2018
Available on the market:	March 2018
Production:	80,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2007
Key descriptors:	Intense and fresh, cherry flower flavors, smooth, mineral and pleasantly lasting taste
Food pairing:	Appetizers, tomato based pasta, pizza, steamed fish and vegetables



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