



BELGVARDO V 2023

The result of a research project, produced using 4 Vermentino clones originating from Corse and Sardinia, planted on a hilly terrain about 10 km from the sea, Belguardo V showcases the noblest identity traits of Vermentino: complexity, sapidity, minerality, and longevity. The Vermentino with a capital "V".

Appellation:	Vermentino Superiore Maremma Toscana DOC
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	100% Vermentino: 2 clones from Corse + 2 from Sardinia
Alcohol:	13,48% vol.
Total acidity:	6,00‰
Vineyards location:	90 m (295 ft) a.s.l.; S-SW exp.
Soil:	Soft and sandy, mainly Sandstone
Training system:	Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked September 1st
Vinification:	50% on the skins for 5 months, mainly in amphora; 50% "sur lies" in stainless steel, with weekly "batonnage"
Bottling:	December 2024
Available on the market:	May 2025
Production:	16,100 bottles
Formats:	750 ml - 1,5 lt
Cases:	6 bottles cardboard box (750 ml), single wooden case (1,5 lt)
First vintage:	2011 (Codice V)
Ageing potential:	10-15 years and more
Key descriptors:	Sunny, very savory, mineral, with a muscular and pleasant structure, typical of the varietal.

