



BELGVARDO

BELGVARDO VERMENTINO 2025

This Vermentino in purity reflects the production philosophy of the Marchesi Mazzei. Vermentino is an indigenous grape variety that has its home by the Tyrrhenian sea coast, with its minerality and sapidity, shows great identity, juiciness and freshness.

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| Appellation: | Vermentino Maremma Toscana DOC |
| Winery: | Belguardo |
| Winery location: | Loc. Montebottigli - Commune of Grosseto |
| Grape varieties: | Vermentino |
| Alcohol: | 13,04% vol. |
| Total acidity: | 5,41‰ |
| Vineyards location: | 20-50 m (65-165 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 from August 27th |
| Fermentation temperature: | At low temperature (15°C) |
| Bottling: | March 2026 |
| Available on the market: | April 2026 |
| Production: | 78,000 bottles |
| Formats: | 750 ml - 1,5 lt |
| First vintage: | 2008 |
| Key descriptors: | Exotic fruit and yellow peach aromas, dry, pleasingly mineral and sapid taste |



MAZZEI
1435