

# BELGVARDO

## BRONZONE 2004



*Produced in the best estate parcel for the Sangiovese, it is a Morellino di Scansano Crù. Elegant, persistent and at the same time warm and pleasant. It is the ultimate expression of the "terroir" potential.*

|                                  |  |
|----------------------------------|--|
| <b>Appellation:</b>              | Morellino di Scansano Doc  |
| <b>Winery location:</b>          | Loc. Montebottigli - Commune of Grosseto                                       |
| <b>Grape varieties:</b>          | 90% Sangiovese; 10% Alicante Nero  |
| <b>Alcohol:</b>                  | 13.9%  |
| <b>Total Acidity:</b>            | 5.50 grams per liter   |
| <b>Vineyard location:</b>        | 100 m.(230-426 ft.) a.s.l.; south - southwestern exposure                      |
| <b>Soil:</b>                     | sandstone and clay   |
| <b>Vineyard age:</b>             | 8 years  |
| <b>Training system:</b>          | spurred cordon- training   |
| <b>Nr. of vines per hectare:</b> | 6,600  |
| <b>Harvest:</b>                  | hand picked from September 24th (Sangiovese); from August 27th (Alicante Nero) |
| <b>Fermentation temperature:</b> | 28-30° C   |
| <b>Period of maceration:</b>     | 16 days  |
| <b>Aging:</b>                    | in small French oak barrels (225 lt. / 70% new) for 14 months                  |
| <b>Bottling:</b>                 | March 2006   |
| <b>Available on the market:</b>  | May 2006   |
| <b>Production:</b>               | 40,000 bottles   |
| <b>Formats:</b>                  | 750 ml. - 1.5 l. - 3.0 l.  |
| <b>First vintage:</b>            | 2001   |