

BELGUARDO ROSE'
2011

Borne from the unusual marriage of Syrah and Sangiovese grapes. It has been conceived to be a "true" rosé wine, and not the result of "bleeding" of the estate's red wines.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	13,50% vol.
Total acidity:	6,60‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	8 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from August 28th
Fermentation temperature:	At low temperature (14-16°C)
Period of maceration:	50% of the grapes, maceration of the skin up to 12 hours
Bottling:	February 2012
Available on the market:	March 2012
Production:	40,000 bottles
Formats:	750 ml
First vintage:	2007
Key descriptors:	Medium body, fresh flower flavors, smooth, pleasantly lasting taste
Food pairing:	Appetizers, tomato based pasta, pizza, steamed fish and vegetables



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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.