

BELGUARDO ROSÉ
2016

Born from the unusual marriage of Syrah and Sangiovese grapes. It has been conceived to be a great rosé wine starting from the vineyard, with an accurate vinification to make this wine unique in its category.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	13,41% vol.
Total acidity:	6,61‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	13 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 7th (Syrah), September 15th (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:	January 2017
Available on the market:	March 2017
Production:	40,000 bottles
Formats:	750 ml
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



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
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