



BELGVARDO

**BELGVARDO V**  
**2021**

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".

<b>Appellation:</b>	Vermentino Superiore Maremma Toscana DOC
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	100% Vermentino: 2 clones from Corse + 2 from Sardinia
<b>Alcohol:</b>	12,75% vol.
<b>Total acidity:</b>	6,30‰
<b>Vineyards location:</b>	90 m (295 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Medium texture, prevalence of Arenaria and highly rocky
<b>Training system:</b>	Guyot
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked September 16th
<b>Vinification:</b>	50% on the skins for 6 months, mainly in amphora; 50% "sur lies" in stainless steel, with weekly "batonnage"
<b>Bottling:</b>	July 2022
<b>Available on the market:</b>	May 2023
<b>Production:</b>	15,700 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>Cases:</b>	6 bottles cardboard box (750 ml), single wooden case (1,5 lt)
<b>First vintage:</b>	2011
<b>Key descriptors:</b>	Sunny, very savory, mineral, with a muscular and pleasant structure, typical of the varietal. A definitely long-lasting wine.
<b>Food pairing:</b>	To be served at a temperature not necessarily cold, it's a wine that well support "red wine" dishes: fish and white meat savory dishes, risotto, porcini mushrooms...

