

BELGUARDO V 2024



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".

Appellation: Vermentino Superiore Maremma Toscana DOC
Winery: Belguardo
Winery location: Loc. Montebottigli - Commune of Grosseto
Grape varieties: 100% Vermentino:
2 clones from Corse + 2 from Sardinia
Alcohol: 12,59% vol.
Total acidity: 5,29‰
Vineyards location: 90 m (295 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 September 20th

Vinification: 50% "sur lies" in stainless steel with weekly "batonnage"; 40% in amphora on the skins for 4 months; 10% vinification and ageing in small wooden barrels (barriques) for 9 months
Bottling: December 2025
Available on the market: May 2026
Production: 21,500 bottles
Formats: 750 ml - 1,5 lt
Cases: 6 bottles cardboard box (750 ml), single wooden case (1,5 lt)
First vintage: 2011 (Codice V)
Ageing potential: 10-15 years and more
Key descriptors: Sunny, very savory, mineral, with a muscular and pleasant structure, typical of the varietal.

