

BELGVARDO

BRONZONE 2005



Produced with Sangiovese grapes from the estate's most suitable vineyard, is a Morellino di Scansano "Cru". Powerful and also warm and enveloping, it gives new astonishing territorial sensations to this noble variety.

Appellation:	Morellino di Scansano Doc
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	100% Sangiovese
Alcohol:	13,70 % vol.
Total Acidity:	5,70 %
Vineyard location:	100 m.(230-426 ft.) a.s.l.; south - southwestern exposure
Soil:	sandstone and clay
Vineyard age:	9 years
Training system:	spured cordon- training
Nr. of vines per hectare:	6,600
Harvest:	hand picked from September 22nd
Fermentation temperature:	28-30° C
Period of maceration:	14/16 days
Aging:	in small French oak barrels (225 lt. / 70% new) for 12 months
Bottling:	February 2007
Available on the market:	March 2006
Production:	60,000 bottles
Formats:	750 ml. - 1.5 l. - 3.0 l.
First vintage:	2001