

# BELGVARDO



## BRONZONE 2006

*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.*

<b>Appellation:</b>	Morellino di Scansano Doc
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	100% Sangiovese
<b>Alcohol:</b>	13,65 % vol.
<b>Total Acidity:</b>	5,60 ‰
<b>Vineyard location:</b>	100 m.(230-426 ft.) a.s.l.; south - southwestern exposure
<b>Soil:</b>	sandstone and clay
<b>Vineyard age:</b>	10 years
<b>Training system:</b>	spurred cordon- training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	hand picked from September 12nd
<b>Fermentation temperature:</b>	27-29° C
<b>Period of maceration:</b>	14/16 days
<b>Aging:</b>	in small French oak barrels (225 lt. / 70% new) for 12 months
<b>Bottling:</b>	March 2008
<b>Available on the market:</b>	April 2008
<b>Production:</b>	85,000 bottles
<b>Formats:</b>	750 ml. - 1.5 l. - 3.0 l.
<b>First vintage:</b>	2001