

BRONZONE
2008

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 DOCG
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Sangiovese
Alcohol:	13,50% vol.
Total acidity:	6,00‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	11 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 2nd
Fermentation temperature:	27 - 29° C
Period of maceration:	14 - 16 days
Aging:	12 months in small french oak barrels (225 lt / 40% new)
Bottling:	August 2010
Available on the market:	June 2011
Production:	56,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2001
Aging potential:	Up to 8 years
Key descriptors:	Full bodied, berries and dry spice flavors, enveloping and taste
Food pairing:	Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats



MARCHESI MAZZEI S.P.A. AGRICOLA

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