

**BRONZONE**  
**2013**

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 Riserva DOCG
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Comune of Grosseto
<b>Grape varieties:</b>	Sangiovese
<b>Alcohol:</b>	13,43% vol.
<b>Total acidity:</b>	6,00‰
<b>Vineyards location:</b>	70-130 m (230-426 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Sandstone and Limestone
<b>Vineyards age:</b>	16 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 27th
<b>Fermentation temperature:</b>	27 - 29° C
<b>Period of maceration:</b>	14 - 16 days
<b>Aging:</b>	14 months in small french oak barrels (225 lt / 40% new)
<b>Bottling:</b>	December 2015
<b>Available on the market:</b>	March 2016
<b>Production:</b>	50,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2001
<b>Aging potential:</b>	10 years
<b>Key descriptors:</b>	Full bodied, berries and dry spice flavors, enveloping and taste
<b>Food pairing:</b>	Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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