

**TENUTA BELGUARDO**  
**2012**

Made with Cabernet Sauvignon and a small percentage of Cabernet Franc grapes, this powerful and elegant wine is the most important "Cru" of the Estate, the maximum expression of its native "terroir".

<b>Appellation:</b>	Maremma Toscana Rosso DOC
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	90% Cabernet Sauvignon, 10% Cabernet Franc
<b>Alcohol:</b>	14,40% vol.
<b>Total acidity:</b>	6,09‰
<b>Vineyards location:</b>	70-130 m (230-426 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Sandstone
<b>Vineyards age:</b>	15 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from Sept. 18th (Cab.Sauvignon), September 11th (Cabernet Franc)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	16 days
<b>Aging:</b>	18 months in small french oak barrels (225 lt / 70% new)
<b>Bottling:</b>	June 2015
<b>Available on the market:</b>	April 2016
<b>Production:</b>	10,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2000
<b>Aging potential:</b>	Over 20 years
<b>Key descriptors:</b>	Full and seductive body, dark spice flavors, enveloping and long taste
<b>Food pairing:</b>	Aged cold cuts, steaks, mildly spicy foods, middle aged cheeses



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

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - [www.mazzei.it](http://www.mazzei.it) - [mazzei@mazzei.it](mailto:mazzei@mazzei.it)  
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