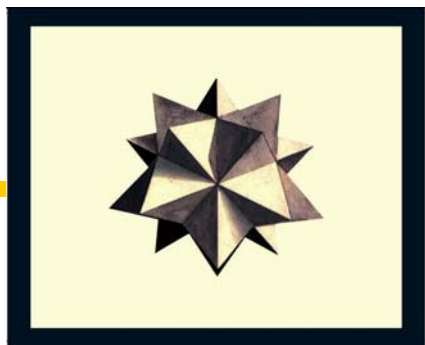


TENUTA BELGVARDO



TENUTA BELGUARDO 2003

Made from Cabernet Sauvignon grapes with a small percentage of Sangiovese, this wine dues its big character and ample body to the extraordinary terroir in which it borns. It represent the first wine of the Estate.

Appellation:	Maremma Toscana Igt
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	70% Cabernet Sauvignon; 30% Sangiovese
Alcohol:	14%
Total Acidity:	5.80 grams per liter
Vineyard location:	70-130 m.(230-426 ft.) a.s.l.; south - southwestern exposure
Soil:	sandstone
Vineyard age:	7 years
Training system:	spur cordon- training
Nr. of vines per hectare:	6,600
Harvest:	hand picked from September 12th (Cabernet Sauvignon); from September 10th (Sangiovese)
Fermentation temperature:	28-30° C
Period of maceration:	16 days (Cabernet Sauvignon); 14 days (Sangiovese)
Aging:	in small French oak barrels (225 lt./100% new) for 18th months
Bottling:	June 2005
Refining in bottle:	6 months
Available on the market:	November 2005
Production:	25,000 bottles
Formats:	750 ml. - 1.5 l. - 3.0 l. - 5.0 l.
First vintage:	2000