



BELGVARDO

SERRATA MAREMMA TOSCANA

COUNTRY Italy

REGION Tuscany

GRAPES

80% Sangiovese, 20% Alicante Nero

APPELLATION

NOTABLE

Maremma Toscana IGT

 Vegan  Gluten Free

DESCRIPTION

The pioneering Mazzei family, owners of Chianti Classico's highly esteemed Castello di Fonterutoli, took the helm at the Belguardo estate in Maremma, Tuscany in the 1990s after recognizing the potential for superb quality winemaking in the local terroir. In the years since, the Mazzei family has established a name for Belguardo among the top producers in this exciting, fast emerging wine region. Belguardo's logo, fashioned after a geometrical symbol sketched by Leonardo da Vinci, represents a union between precision and perspective. It is emblematic of the Mazzeis' commitment to combining exceptional growing conditions with centuries of winemaking expertise to yield concentrated, complex wines that are extraordinarily elegant and aromatic.

VINIFICATION

The grapes are hand-harvested in September. They undergo temperature-controlled fermentation in stainless steel tanks at 82-86°F for 7-14 days and maceration for 14-16 days at 68- 75°F. Aged 12 months in French and American barriques (30% new).

COLOR

Intense ruby red

NOSE

Aromatic, with scents of ripe cherries, spice and chocolate

PALATE

A rich, balanced red. Soft and well-structured with flavors of wild berries, spice and herbs

ANALYSIS

Alcohol: 13.6%

BOTTLE SIZE

750 ml, 1.5 L

SERVING SUGGESTIONS



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