

SERRATA
2015

This indigenous blend of Sangiovese and Alicante grapes is exceptionally rich, aromatic and pleasurable. It represents the most genuine, intriguing and innovative expression of the Tuscan Maremma wine area.

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| Appellation: | Toscana IGT |
| Winery: | Belguardo |
| Winery location: | Loc. Montebottigli - Commune of Grosseto |
| Grape varieties: | 80% Sangiovese, 20% Alicante |
| Alcohol: | 13,42% vol. |
| Total acidity: | 5,80‰ |
| Vineyards location: | 70-130 m (230-426 ft) a.s.l.; S-SW exp. |
| Soil: | Mainly Sandstone and Limestone |
| Vineyards age: | 17 years |
| Training system: | Spur cordon-training |
| Nr. of vines per hectare: | 6,600 |
| Harvest: | Hand picked from October 6th (Sangiovese), from September 24th (Alicante) |
| Fermentation temperature: | 28 - 30° C |
| Period of maceration: | 14 - 16 days |
| Ageing: | 10 months in small oak barrels french and american (225 lt) |
| Bottling: | March 2017 |
| Available on the market: | July 2017 |
| Production: | 27,000 bottles |
| Formats: | 750 ml - 1,5 lt |
| First vintage: | 2001 |
| Ageing potential: | Up to 5 years |
| Key descriptors: | Rich full body, dark berries and balsamic aromas, silky sensual taste |
| Food pairing: | Roasts, white meat stews, grilled vegetables, mildly spicy sauces, fresh cheeses |



MARCHESI MAZZEI S.P.A. AGRICOLA

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