

**TENUTA BELGUARDO**  
**2016**

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, a pure expression of the Maremma "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>	85% Cabernet Sauvignon, 15% Cabernet Franc
<b>Alcohol:</b>	14,15% vol.
<b>Total acidity:</b>	5,92‰
<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>	19 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from Sept. 5th (Cabernet Franc), September 21st (Cabernet Sauvignon)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	16 days
<b>Ageing:</b>	18 months in small french oak barrels (225 lt / 70% new)
<b>Finissage:</b>	4 months in concrete tanks
<b>Bottling:</b>	July 2018
<b>Available on the market:</b>	January 2019
<b>Production:</b>	34,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt
<b>Cases:</b>	6 bottles cardboard box (750 ml), single wooden case (other formats)
<b>First vintage:</b>	2000
<b>Ageing 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)  
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.