

**TIRRENICO**  
**2016**

The Tyrrhenian Sea derived its name from the population of the "Tyrrhenoi", better known as the Etruscans, who led by Prince Tyrrhenus landed on the coast of Southern Tuscany. This charismatic blend bears the name "Tirrenico" because its native vineyards overlook the sea and benefit from its breezes.

<b>Appellation:</b>	Maremma Toscana Rosso DOC
<b>Winery:</b>	Belguardo
<b>Winery location:</b>	Loc. Montebottigli - Commune of Grosseto
<b>Grape varieties:</b>	65% Cabernet Sauvignon, 20% Alicante, 10% Cabernet Franc, 5% Petit Verdot
<b>Alcohol:</b>	13,50% vol.
<b>Total acidity:</b>	5,90‰
<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>	12 - 17 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,600
<b>Harvest:</b>	Hand picked from September 14th
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	16 - 18 days
<b>Ageing:</b>	12 months in small french oak barrels (225 l.)
<b>Bottling:</b>	May 2018
<b>Available on the market:</b>	December 2018
<b>Production:</b>	53,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>Cases:</b>	6 bottles cardboard box (750 ml), 3 bottles cardboard box (1,5 lt), single wooden case (3 lt)
<b>First vintage:</b>	2014
<b>Ageing potential:</b>	10 years and more
<b>Key descriptors:</b>	Intense, elegant and vibrant, Mediterranean and blackcurrant notes, with a fresh and savory finish. Extremely enjoyable.
<b>Food pairing:</b>	Pasta with game sauce, white meat stews, baked vegetables



**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.