

TIRRENO 2015

Tyrrhenus, charismatic, proud and fearless prince of the "Tyrrhenoi", led his people to central Italy, founding the Etruscan civilization and importing wine culture. The prince's personality served as the inspiration for "Tirreno", coming from the Belguardo vineyards that overlook the Tyrrenian sea and benefit from its breezes.

Appellation:

Winery:

Winery location: Grape varieties:

Alcohol: Total acidity:

Vineyards location:

Soil:

Vineyards age:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Period of maceration:

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Ageing: Bottling:

Available on the market:

Production:

Formats:

First vintage:

Ageing potential:

Key descriptors:

Food pairing:

Maremma Toscana Rosso DOC

Belguardo

Loc. Montebottigli - Commune of Grosseto

65% Cabernet Sauvignon, 20% Alicante,

10% Cabernet Franc, 5% Petit Verdot

13,90% vol.

5,90‰

70-130 m (230-426 ft) a.s.l.; S-SW exp.

Mainly Sandstone

11 - 16 years

Spur cordon-training

6,600

Hand picked from September 16th

28 - 30° C

16 - 18 days

12 months in small french oak barrels (225 l.)

February 2017

May 2017

47,000 bottles

750 ml - 1,5 lt - 3 lt

2014

10 years and more

Intense, elegant and vibrant, Mediterranean

and blackcurrant notes, with a fresh

and savory finish. Extremely enjoyable.

Pasta with game sauce,

white meat stews, baked vegetables.



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