



Belnero

Toscana IGT

2019

VARIETIES

Cabernet Sauvignon, Sangiovese, and Merlot from estate's vineyards.

DESCRIPTION

Expression of the meeting between the Sangiovese, an emblematic vine of Montalcino and the peculiarities of the international vines implanted in this area.

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed an optimal ripening of the grapes. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavor wines.

The excellent alcohol content does not affect the exquisite aromas that developed. Deep red, with mauve nuances. On the nose, the aromas are very intense, with a good ripe fruit reminiscent of plum and blackberry jam combined with sweet notes of vanilla, coffee, and tobacco. The structure is powerful and soft, with velvety and elegant tannins, giving it a great dimension and length. Very persistent in the mouth, with excellent aging potential.

It is perfect with soups, red and white meats.

TECHNICAL NOTES



Soil: various types, from sandy clay sediments with abundant pebbles and well-draining to calcareous clay soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 vines/ha.
Hectar Yeald: 70 q/ha.



Fermentation: it happens separately for each variety in temperature-controlled (24-28°C) hybrid French oak and stainless-steel tanks Horizon

Aging: short period in French oak barriques (350 l.) for Cabernet Sauvignon and Merlot, and in French oak casks (60 hl. – 90 hl) for Sangiovese. A bottle aging follows.



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 2005



AVAILABLE FORMATS:
0,75 l. - 1,5 l