



# Belnero

Toscana IGT

2020

## 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 mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005

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AVAILABLE FORMATS:

0,75 l. - 1,5 l