



# Belnero

Toscana IGT

2014

## VARIETIES

Sangiovese , Cabernet Sauvignon e Merlot

## 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 has begun slightly earlier. We had a very rainy spring and cool temperatures, and largely below the seasonal averages, in the summer months. This has caused the grapes to mature with a delay of about 10 days compared to previous years.

The harvest of the earlier varieties was facilitated by a rather cool beginning of September, while the later varieties enjoyed a rise in temperatures in the last decade of the month, which allowed the full ripening of the grapes.

Deep red, elegant and with intense scents. On the nose, the sweet notes of plum and blackberry jam are accompanied by hints of vanilla, coffee and tobacco. Powerful and soft structure, with sweet and elegant tannins. Long and persistent finish.

Long aging wine 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:* in temperature-controlled (24-30°C) hybrid French oak and stainless-steel tanks *Horizon*  
*Aging:* in French oak barriques (350 l) and French oak casks (60 hl. – 90 hl.) for around 14 months. A bottle aging follows.



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0.75 l - 1.5 l