



Belnero

Toscana IGT

2015

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 mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

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