



Belnero

Toscana IGT

2016

VARIETIES

Cabernet Sauvignon, Sangiovese 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, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the vegetative development, bringing it back to normal. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest result, but the sudden weather improvement of the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes (both in the vineyard and in the winery) enabled to harvest the Sangiovese at its best expression.

Deep red, elegant and with intense scents. On the nose, the notes of plum and blackberry jam are accompanied by hints of vanilla, coffee and tobacco. Full 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