



Belnero

Toscana IGT

2017

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.

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Deep red, with mauve reflections, intense and elegant aroma with notes of plum and blackberry jam accompanied by notes of vanilla, coffee and tobacco. Full structure, characterized by soft and elegant tanins. 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: short period in French oak barriques (350 l.) and French oak casks (60 hl. – 90 hl.). 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