



# Belnero

Toscana IGT

## 2018

### 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 winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms.

September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

The excellent alcohol content does not affect the exquisite aromas that developed thanks to the lowering of temperatures in August. Deep red, with mauve nuances. On the nose, the aromas are very intense, with a good ripe fruit reminiscent of plum and blackberry jam and sweet notes of vanilla, coffee, and tobacco. The structure is powerful, full, 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:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0,75 l. - 1,5 l