



Belnero

Toscana IGT

2021

VARIETIES

Cabernet Sauvignon, Merlot and Cabernet Franc.

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 temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

The excellent alcohol content does not affect the exquisite aromas that develop. Deep red, with mauve nuances. On the nose, the aromas are very intense, with a good ripe fruit reminiscent of plum and blackberry jam combined with sweet notes of vanilla, coffee, and tobacco. The structure is powerful, 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, and 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

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