



# Belnero

Toscana IGT

2005

## 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 regular seasonal conditions during spring were marked by a hailstorm that reduced the production. The moderate temperatures in summer with a fresh August permitted the vines not to suffer any hydric stress. The warm and sunny September allowed for good harvesting.

Thanks to the unusually cool temperatures during summer the ripening of the grapes happened gradually and harmoniously, helping a complete tannins maturation, especially for those coming from the berry seeds. The result is a softer and more powerful wine, characterized by rich varietal expressions.

Mauve red color, intense. On the nose gentle aromas with notes of vanilla, tobacco and coffee, and also fruity hints of cherry jam and prunes. The structure is very powerful with soft and well-balanced tannins, which give harmony, long finish, and great potential for long aging in the bottle.

## 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