



# Belnero

Toscana IGT

2006

## 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 rainfalls throughout spring allowed for good hydro conditions during the hot summer months. The high temperatures during July yielded for an exceptional ripening of the grapes helped by the right temperature range between day and night in August. The warm September allowed for an excellent harvesting.

Thanks to the exceptional climate conditions during the summer season, the ripening of the grapes happened gradually and harmoniously, favoring a complete tannins maturation, especially for those coming from the berry seeds. The result is a soft and powerful wine, that is characterized by rich varietal expressions.

Deep red color, with mild garnet nuances. On the nose, the aroma is very complex with notes of blackberry jam, as well as more spicy hints of tobacco and coffee. On the palate the structure is powerful, warm and soft, with a pleasant note of vanilla in the end. Enjoyable since now and endowed with a great aging potential.

## 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:* 13,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0.75 l. - 1.5 l