



# Belnero

Toscana IGT

2007

## 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.

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure the mid-June heat wave. The harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

The 2007 vintage is characterized by an unusual balance between power and elegance.

Deep red color, with mild garnet nuances. Very complex aroma on the nose, with spicy hints of tobacco and coffee, as well as fruity notes of blackberry jam. On the palate, the structure is powerful, warm and soft, with a pleasant note of vanilla in the end. Enjoyable now yet endowed with 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:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0.75 l - 1.5 l