



Belnero

Toscana IGT

2008

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 growing season started late, and the successive phases were also delayed by higher-than-average rainfall in May and June. Overall temperatures were lower than seasonal averages through July. In mid-August, a hailstorm touched down on several key vineyards, provoking a natural selection and reduced production. Combined with cool September temperatures, these conditions resulted in an earlier-than-usual harvest but with bright acidity and balance.

An overall complex year that produced a wine equally as complex but at the same time of great roundness.

Deep red color, with mild garnet nuances. Very complex aroma on the nose, with initial notes of plum jam and a balsamic note, followed quickly by spicy hints of tobacco and coffee. On the palate the structure is powerful, warm and soft, with ripe tannins that give the wine body and length. 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