



# Belnero

Toscana IGT

2009

## 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 spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves in the rich clay soils. The rainy phase went on till mid July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry; in this phase, the vines could take advantage of the water reserves accumulated during the spring. Relatively cool night time temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

Mild temperatures and the wide variation between daytime and night time temperatures, in addition to good water availability, all contributed favorably, especially for late-ripening varieties such as Cabernet Sauvignon and Sangiovese, giving us an outstanding quality with an extraordinary elegance.

Color is an intense red, with shades of mauve. The scents are ample and rich, the fruity notes of plums join a slight balsamic aroma, along with perfumes of toasted coffee and tobacco. In the mouth, you immediately feel important, yet soft, structure with the sweetness of the tannins that give it great elegance and a long finish. This wine is well inclined to aging.

## 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