



Belnero

Toscana IGT

2010

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 slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August with cool nights in particular, significantly contributing to the quality of the fruit in terms of aromatics and natural acidity. From the middle of August through September and October, rainfall was scarce, resulting in an excellent harvest.

Thanks to cool temperatures in August, the fruit achieved excellent aromatic synthesis that yielded elegant aromas.

Deep red color with shades of mauve. The bouquet is intense, with hints of ripe fruit recalling plum and blackberry jam balanced perfectly with notes of vanilla, tobacco and mocha. On the palate the wine has a powerful structure, full and round, with soft and elegant tannins that add dimension and duration. Very persistent in the finish, it has enormous 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: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2005



AVAILABLE FORMATS:
0.75 l - 1.5 l