



Belnero

Toscana IGT

2011

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.

Wine's growth cycle started at the right time with a climate particularly mild and dry in the months of April and May. The sunny days of June were then followed by copious rainfall in the middle of July, resulting also in a significant drop in temperatures. The climate conditions in early August were pretty cool, but the region was then covered by an anti-cyclone weather pattern originating from Africa, which led to a spike in temperatures, reaching well above the average for the period and lasting for around two weeks. Therefore hydric stress accelerated the ripening. September and October were sunny and dry with very hot temperatures.

Thanks to high temperatures in late summer, the ripening accelarettes, giving us a wine with great personality.

Deep red color with shades of mauve. The nose conveys sweet aromas, with hints of vanilla, tobacco and coffee, balanced perfectly with fruity hints of cherries jam and prunes. The wine has a powerful structure, with important tannins that add dimension and duration. Very persistent in the finish, it has enormous potential for 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: 14,8%



Suggested serving temperature : 16-18°C



First vintage produced: 2005



AVAILABLE FORMATS:
0.75 l - 1.5 l