



# Belnero

Toscana IGT

2012

## 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 vine's growth cycle started at the right time with a particularly mild and dry climate in April and May. Fresh temperatures in June with no precipitation registered. Summer followed with average seasonal temperatures in July and for the first half of August, when suddenly rose up above 40°C until the end of the month. A sunny September had temperatures back to the seasonal average that helped in harvest operations.

This vintage is characterized by a huge alcoholic powerfulness, which matches perfectly with an excellent elegance.

The color is deep red with light ruby nuances. The aromas are very complex, with hints of coffee, tobacco, blackberry and cherry jam. In the mouth the structure is powerful, warm and chewy, with greatly enjoyable and pleasant vanilla notes in the end. It is a surely persistent and well-dimensioned wine, which is enjoyable since now and with a great potential of 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%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0.75 l - 1.5 l