



# Belnero

Toscana IGT

2013

## 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 cycle began with a significant delay, with some rains during the Spring. June was marked by cooler temperatures, under the seasonal average. August and September were hot and dry, but the ripening, despite two weeks' delay, have been supported by water reserves of the previous months. Summer nights were characterized by cooler temperatures, contributing to the improvement of the quality of the grapes. From the end of September, rainfall was abundant, causing problems during the repining, without affecting the vineyards.

Very rich variety, result of a rare combination of elegance and strenght for this year.

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 a 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:* 13,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2005



AVAILABLE FORMATS:  
0.75 l - 1.5 l