



Belnero

Toscana IGT

2023

VARIETIES

Cabernet Sauvignon, Cabernet Franc and Merlot.

DESCRIPTION

Expression of the meeting between the international vines implanted in the area of Montalcino.

The winter was mild, with temperatures slightly above seasonal averages. In early April, episodes of cold return induced marginal damage to the budding of the earliest varieties such as Merlot. In the first four months of the year rainfall was slightly lower than average. In May and June rainfall was extremely abundant, with an accumulation of two hundred millimeters and twenty-eight out of sixty rainy days. Once the early summer months were over, providentially, the weather pattern changed dramatically with excellent sunshine and high temperatures. September gave us above-average temperatures and abundant northerly winds with almost no rainfall. Merlot harvest began on the fifteenth of September, Cabernet Sauvignon on the twenty-second, and Cabernet Franc on the sixteenth of October.

Deep red, elegant and with intense hints. On the nose, sweet notes of plum jam and blackberries are accompanied by hints of licorice, cocoa and tobacco. Powerful and soft structure, characterized by sweet and elegant tannins. Long and persistent finish.

Long-aging wine perfect with soups, and red and white meats.

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: it happens separately for each variety in temperature-controlled (24-28°C) hybrid French oak and stainless-steel tanks Horizon
Aging: short period in French oak barriques (350 L)



Alcohol: 14,0%



Suggested serving temperature: 16-18°C



First vintage produced: 2005



AVAILABLE FORMATS:
0,75 l - 1,5 l