



Belnero

Toscana IGT

2024



VARIETIES

Cabernet Sauvignon, Cabernet Franc and Merlot.

DESCRIPTION

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

The mild winter and an unusually warm April slightly advanced bud break. May and June were rainy, with temperatures below average, followed by July and August marked by such high temperatures that photosynthesis was inhibited and ripening delayed. In the first days of September, temperatures suddenly dropped below average and were accompanied by frequent rainfall.

This unusual seasonal pattern resulted in wines that are less alcoholic and concentrated, yet with surprisingly refined tannins.

The Merlot harvest began on September 6th, Cabernet Sauvignon on September 25th, and Cabernet Franc on October 7th.

Deep red, elegant and with intense hints. On the nose, sweet notes of plum jam and blackberries are accompanied by hints of licorice and tobacco.

Powerful 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