BELGVARDO



BIANCO BELGUARDO 2008



Appellation:

Winery location:

Grape varieties:

Alcohol:

Total Acidity:

Vineyard location:

Soil:

Vineyard age:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Period of maceration:

Aging:

Bottling:

Available on the market:

Production: Formats:

First vintage:

This important wine reflects the production philosophy of the Marchesi Mazzei. Produced from Vermentino and other grapes, it boasts personality, structure and smoothness accented by pleasant yellow peach notes.

Toscana Igt

Loc. Montebottigli - Commune of Grosseto

Vermentino and other grapes

13 % vol.

5,90 grams per liter

70-130 m.(230-426 ft.) a.s.l..; south - southwestern exposure

sandstone 3 years

spur cordon- training

6,600

hand picked from September 8th

at low temperature (15°C)

0-2 hours, maceration of the skin

4 months on the lees in small oak barrel previously used

February 2009 March 2009 15,000 bottles 750 ml. - 1500ml

2008

