



BELGUARDO

BELGUARDO ROSÉ
2024

Born from the "marriage" of Sangiovese and Syrah, it is vinified in contact with the skins for a few hours. Rich and intense, it's a very versatile wine that is enhanced by the pairing with several different dishes.

Appellation:	Toscana IGT
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Municipality of Grosseto
Grape varieties:	50% Sangiovese, 50% Syrah
Alcohol:	11,84% vol.
Total acidity:	5,20‰
Vineyards location:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil:	Mainly Sandstone and Limestone
Vineyards age:	20 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from August 28th (Syrah), September 9th (Sangiovese)
Fermentation temperature:	At low temperature (14 - 16°C)
Period of maceration:	Maceration of the skin for 1 hour (Syrah), 2 hours (Sangiovese)
Ageing:	4 months on the lees in stainless steel tanks
Bottling:	March 2025
Available on the market:	April 2025
Production:	40,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2007
Key descriptors:	Intense and fresh, cherry flower flavors, smooth, mineral and pleasantly lasting taste

