

BELGUARDO TIRRENICO 2024



Tyrrhenus, charismatic, proud and fearless prince of the “Tyrrhenoi”, led his people to central Italy, founding the Etruscan civilization and importing wine culture. The prince’s personality served as the inspiration for “Tirrenico”, coming from the Belguardo vineyards that overlook the Tyrrhenian sea and benefit from its breezes.

Appellation: Maremma Toscana Rosso DOC
Winery: Belguardo
Winery location: Loc. Montebottigli - Municipality of Grosseto
Grape varieties: 70% Cabernet Sauvignon,
30% Alicante (Grenache)
Alcohol: 13,00% vol.
Total acidity: 5,67‰
Vineyards location: 70-130 m (230-426 ft) a.s.l.; S-SW exp.
Soil: Sandy, with some pebbles derivating mainly
from sandstone disintegration
Vineyards age: 20-25 years
Training system: Spur cordon-training
Nr. of vines per hectare: 6,600
Harvest: Hand picked from August 21st

Fermentation temperature: 28° C
Period of maceration: 20 days
Ageing: 14 months in small french oak barrels (225 l.)
Bottling: May 2026
Available on the market: June 2026
Production: 47,000 bottles
Formats: 750 ml - 1,5 lt - 3 lt
Cases: 6 bt (750 ml) / 3 bt (1,5 lt) cardboard box,
single wooden case (3 lt)
First vintage: 2014
Ageing potential: 10 years and more
Key descriptors: Intense, elegant and vibrant, Mediterranean
and blackcurrant notes, with a fresh
and savory finish. Extremely enjoyable.

