

Belguardo Vermentino 2016

Producer Information

Tenuta Belguardo was purchased in the 1990s after the Mazzei family identified the potential for producing quality wines on the estate. In line with their philosophy of innovation, the family implemented an intense re-planting programme, carefully selecting grape varieties and clones. The estate is situated in the Maremma between the hills of Grosseto and Montiano, and within the official Morellino di Scansano viticultural zone. The estate is only 10km from the coast which plays an important role in the microclimate of the vineyards which cover 60 hectares and are planted with Sangiovese, Cabernet Sauvignon, Alicante, Vermentino, Cabernet Franc, Syrah and other indigenous varieties.

Vineyards

Vineyard location: 70-130 metres above sea level, south south-west exposure

Soil: Mainly sandstone and limestone

Training system: Spur cordon-training

No. of vines per hectare: 6,600

Winemaking

Harvest: Hand picked from 22nd September

Fermentation: A short, cool fermentation at 15°C

Bottling: February 2017

Tasting Note

A brilliant pale straw yellow in colour, the wine impresses with aromas of yellow plums and peaches and some floral notes. Medium bodied, the palate has lovely minerality and refreshing acidity.

Food Pairing

Seafood, risotto and pasta with vegetables, fish soups, fish stews and grilled fish.

Region Maremma, Tuscany

Grape Varieties 100% Vermentino

Closure Biodegradable Normacorc

Alcohol 13%

Acidity 6.12 g/l