



BELGVARDO

2023 BELGVARDO VERMENTINO MAREMMA TOSCANA DOC

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years, originally in Chianti Classico and now in Maremma, Sicily and Treviso as well. Leading the portfolio today are the Marchesi Mazzei, brothers Francesco and Filippo, as well as Filippo's son Giovanni, the 25th generation. All the estates are farmed with a commitment to reducing environmental impact and fostering sustainability.

The Mazzei family purchased the land that became Belguardo in the mid-90's after an extensive search for a property that provided the best expression for international and indigenous grape varieties. The estate's wines quickly gained global recognition for their quality and established the outstanding potential of the Maremma region.

This Vermentino reflects the philosophy of the Marchesi Mazzei; it is a pure expression of the varietal. Vermentino is an indigenous grape variety that has its home by the Tyrrhenian sea coast. Grown in its native soil, this Vermentino expresses minerality and sapidity, as well as juiciness and freshness.

TECHNICAL DETAILS

Appellation: Vermentino Maremma Toscana DOC

Composition: 100% Vermentino

Vineyards: Estate plots between Grosseto and Montiano, next to the Tyrrhenian Sea

Elevation: 66 to 165 feet (20-50 m); South-southwest exposure

Soil: Primarily fine gravel of sandstone and limestone-clay Alberese

Cultivation: EQUALITAS certified, customized organic practices, vegan

Alcohol: 13%

Pack: 6/750ML

TASTING NOTES

Aromas of juicy peaches and nectarines laced with white flower lead to mouthwatering exotic fruit and mineral character supported by vibrant acidity. Pairs well with salads, grilled vegetables, seafood, risotto, light pasta dishes, poultry, fresh cheese and sushi.

