



# BELGUARDO

## 2021 BELGUARDO V VERMENTINO SUPERIORE 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.

Belguardo's prestige white wine is built to age like an iconic red. Using two specially selected vermentino clones, intentional terrain on the estate and a multistage winemaking process involving amphorae, steel vats and strategic skin contact, Belguardo V acquires great complexity and ageing potential (12-15 years).

### VINTAGE NOTES

The 2021 season opened with good rainfall, promising abundant water supply, but two frost events in early April damaged buds in some areas. Afterwards, favorable conditions lasted until a late summer heat wave challenged grape development. Late August rains reestablished favorable diurnal temperature variation and ensured optimal conditions for final ripening. Despite the fluctuations in climate, the grapes were healthy and harvest gave potential for wines with great concentration, high polyphenolic values and good sugar-to-acid ratios.

### TECHNICAL DETAILS

Appellation: Vermentino Superiore Maremma Toscana DOC

Composition: 100% Vermentino, 2 Corsican clones give primary aromatics, 2 Sardinian clones bring structure and savory notes

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

Elevation: 230-426 feet (70-130 m) with S-SW exposure

Soil: medium textured, highly rocky, primarily Arenaria

Vinification: 50% 6 months on skins in Amphora; 50% in stainless steel (weekly batonnage)

Alcohol: 12.8%

Pack: 6/750ML

### TASTING NOTES

A wine full of sun – sapid, flinty, complex, with a muscular structure which is pure pleasure to drink. Enjoy with cheese and cured meats, grilled or roasted proteins, mushroom risotto and richly spiced dishes.

