



BELROSSO

TYPE: Toscana i.g.t. Canaiolo

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 0,7 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 25-30 %

PLANTING YEAR: 2010 and 2003

GRAPES: Canaiolo 100

WINE YIELD/HECTARE: 48 HI.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks for 6 months, after bottling it's remain 3 months in cellar.

PRODUCT QUANTITY: 3.200 bottles of l. 0,750

TASTE: ruby red color, its very intense fruity to the nose, the taste is fresh, much fruit almost crunchy

REVIEWES:

Vini d'Italia 2023 *Gambero Rosso Editore*

2 glasses

I Vini di Veronelli 2023

86/100

Vinous—Antonio Galloni tasting September 2021: is a fruity, supple wine to drink now and over the next few years. Sweet red berry fruit, mint and spice are front and center. The 2020 is uncomplicated and yet supremely delicious.

90/100

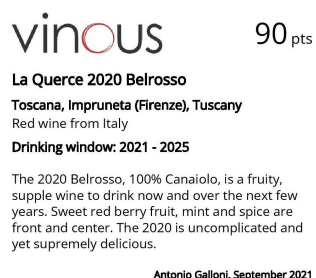
Slow Wine 2023 *Slow Food Editore* "Very dense and fruity, it has a material appearance that crumbles in a fresh and dynamic mouth"

Winecritic - Raffaele Vecchione 2022 "Bright and floral in nature, it displays notes of lavender, hibiscus, hyacinth and agapanthus. Medium body, soft tannins and a linear and tasty finish"

91/100

Vinibuoni d'Italia 2022 *Touring Club Italiano*

4 stars



vino quotidiano

