

Belguardo

Belguardo Rose

Maremma, Tuscany, Italy

2025



Technical Information

Style: Still, Rose

Varietal(s): 50% Vermentino, 50% Syrah

ABV (%): 12.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.18

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Belguardo Rosé 2025 is sourced from vineyards in Loc. Montebottigli, in the municipality of Grosseto. The vineyards are planted at 70 to 130 metres above sea level, with a south to south-west exposure. Soils are mainly sandstone and limestone, supporting freshness, texture and mineral definition. The vines are 21 years old, trained by spur cordon and planted at 6,600 vines per hectare. This coastal Tuscan setting supports a fresh, structured and gastronomic rosé style.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 28107 3

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia75

Type of Closure: Nomacorc

Case Size: 6X75CL

Case Weight (g): 865

Case Dimension (mm): L265 x W310 x H187

Vintage Notes

2025 began with early budbreak and flowering, followed by steady vegetative growth supported by generous spring rainfall. Two summer heatwaves, one in late June and another in mid-August, were followed by 95mm of rain at the end of August, helping the vines recover and guiding the grapes towards full ripeness. The red varieties achieved strong aromatic expression and phenolic balance. Harvest began on 23 August, with excellent sugar, acidity and aroma balance.

Vinification

The grapes were hand-picked from 27 August for Syrah and from 4 September for Sangiovese. Fermentation took place at low temperature, between 14 and 16°C, to preserve freshness and aromatic precision. Skin maceration was kept short, lasting one hour for Syrah and two hours for Sangiovese, giving delicate colour and subtle structure. The wine was aged for four months on the lees in stainless steel tanks and bottled in March 2026.

Tasting Notes

Vintage 2025 is intense and fresh, with cherry blossom and delicate red-fruit aromas. The palate is smooth, dry and mineral, with a clean, sapid character and gentle texture from lees ageing. Light to medium-bodied, it balances freshness with subtle structure, making it suitable for both aperitif service and food pairing. The finish is pleasingly persistent, with floral lift, mineral detail and refreshing red-fruit precision.

Food Pairing

Pair with tomato-based pasta, pizza, steamed fish, grilled vegetables, cold cuts, fresh cheeses, prawns, burrata, niçoise salad or Mediterranean antipasti.