Belguardo

Belguardo V Vermentino 2023

Maremma, Tuscany, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Vermentino

ABV (%): 13.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 6

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 V Vermentino 2023 comes from vineyards in Loc. Montebottigli, in the commune of Grosseto. The vines sit at 90 metres above sea level with a south to south-west exposure. Soils are soft and sandy, mainly sandstone, supporting drainage, savoury mineral expression and a structured Vermentino profile. The vines are trained using the Guyot system and planted at a density of 6,600 vines per hectare, giving the wine concentration, varietal character and coastal Tuscan freshness.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 58111 1

Bottle Weight (g): 1250

Bottle Dimension (mm): H300, Dia87

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 865

Case Dimension (mm): L265 x W310 x H187

Vintage Notes

2023 began with a mild, dry winter, followed by a rainy spring with initially below-average temperatures that rose quickly. Budbreak began around 10 April and flowering from 1 June, after a gradual increase in temperature and some heavy rainfall. Summer brought drier conditions and rising temperatures, encouraging thicker skins and increased berry volume. Despite early-season rainfall, careful monitoring and timely vineyard work delivered an excellent harvest with good grape quality.

Vinification

NA

Tasting Notes

Belguardo V Vermentino 2023 is savoury and mineral in profile. The palate is structured and expressive, while retaining freshness and balance. Medium-bodied, it combines ripe fruit, mineral depth and a pleasantly firm texture. The finish is long, persistent and dry, making it a gastronomic Vermentino suited to dishes usually reserved for more structured white wines or lighter reds.

Food Pairing

Serve lightly chilled rather than very cold. Pair with savoury fish dishes, white meats, seafood risotto, porcini mushrooms, grilled vegetables, roast chicken, tuna steak or herb-led Mediterranean dishes.