Belguardo

Belguardo Vermentino 2025

Maremma, Tuscany, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Vermentino

ABV (%): 13

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.41

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 Vermentino 2025 comes from estate vineyards in Loc. Montebottigli, in the commune of Grosseto, Tuscany. The vines sit at 20 to 50 metres above sea level with a south to south-west exposure. Soils are soft and sandy, mainly sandstone, supporting drainage, aromatic clarity and a mineral profile. The vines are trained using the Guyot system and planted at a density of 6,600 vines per hectare, helping to produce a precise, fresh and expressive coastal Tuscan Vermentino.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 28108 0

Bottle Weight (g): 1370

Bottle Dimension (mm): H297, Dia87

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 abundant spring rainfall. Summer brought two heatwaves, at the end of June and around mid-August, before beneficial late-August rain helped the vines recover and supported full ripening. Harvest began on 23 August with Ciliegiolo, followed by Vermentino and Grenache. The grapes showed excellent balance between sugar, acidity and aroma, making 2025 a promising vintage.

Vinification

The grapes were hand-picked from 27 August and fermented at low temperature, around 15°C, to preserve freshness, aromatic precision and varietal clarity. This cool fermentation approach supports the wine's citrus, exotic fruit and mineral profile while retaining a clean, dry structure. The wine is due to be bottled in March 2026, capturing the freshness and balance of the 2025 vintage in a refined Tuscan Vermentino style.

Tasting Notes

Belguardo Vermentino 2025 opens with aromas of exotic fruit and yellow peach. The palate is dry, fresh and mineral, with a sapid character that reflects its coastal Tuscan origin. Light to medium-bodied, it combines ripe fruit expression with a clean, precise texture and lively acidity. The finish is refreshing and mineral, making it a versatile white wine for seafood, vegetables and lighter Mediterranean dishes.

Food Pairing

Pair with seafood risotto, vegetable pasta, grilled fish, fish stew, fresh cheeses, white meats, grilled courgettes, prawns, crab salad or light Mediterranean starters.