



# Belsedere N.V.

DOC, Riserva

Quality grade:	DOC
Normal Classification:	Riserva
Varietal:	Sangiovese 100 %   8 years   goblet/head 70 plants/ha



## Cellar

Harvest:	handpicked   October 2
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
Sulfur Added:	grapes, mash
Whole Grape Pressing:	no   Sangiovese
Mazeration:	squashed   15 day(s)   24 °C   in the press   with stems: yes
Skin Contact:	24 day(s)
Mash Fermentation:	Sangiovese   squashed   Stems: 0 %   barrique Mash Fermentation Stop: By cooling and SO2

## Data

Wine Type:	Still wine   red   dry
Alcohol:	13.5 %
Certificates:	slow wine
Allergens:	gluten
Drinking Temperature:	12 - 14 °C
Aging Potential:	high
Optimum Drinking Year:	2015 - 2018

## Awards

Robert Parker:	99
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## Food Pairing

Ottimo per fare il ragù

## Miglior vino per cucinare

Ottimo per fare il ragù



slow  
wine