



CERTOSA DI BELRIGUARDO

ROSSO DI CLAUSURA TOSCANA ROSSO IGT

ROSSO DI CLAUSURA is the gem of Certosa di Belriguardo, a symbol of grace and elegance. While a spicy component and the aromas of ripe fruit and plum jam characterise the nose, its greatest merit is undoubtedly its velvety smoothness on the palate, where it expresses all its roundness and allure in a deliciously savory finish. Rosso di Clausura penetrates your soul with the very first sip.

GRAPES	45% Syrah, 30% Petit Verdot, 25% Sangiovese
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 15-20 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	3 months in steel, 24 months in French oak barriques and 3 more in bottle prior to release
ALCOHOL CONTENT	15.0%
TOTAL PRODUCTION	1,000 bottles
OENOLOGIST	Manuel Pieri



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