



COL D'ORCIA
— MONTALCINO —



BANDITELLA

Rosso di Montalcino - 2018

Production area:

Banditella Vineyard, located on the hill overlooking the Orcia river facing South. Height above sea level of 250-300 meters.

Weather conditions:

Winter rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the temperatures raised 30°C. with some rainy days.

Vineyard and grapes:

The Banditella vineyard, planted in 1998 with clones of Sangiovese selected from Col d'Orcia' genetic material over the previous 10 years, provides the basis for one of the best expressions of Brunello di Montalcino. Rigorous selection of the bunches thanks to the manual harvest.

Vinification:

Medium-long maceration in short and wide tanks at controlled temperatures that never rises above 28° in order to preserve a fresh and long-living fruit. Two daily pumping over combined with 2 délestages on the 3rd and the 5th day of fermentation give an efficient, but delicate extraction of colour and tannins.

Aging: After the malolactic fermentation, the wine is transferred into barriques and casks (oak from Allier, Fontainebleau and Blois) where it refines for over one year.

MAIN FEATURES

- Colour:** Deep ruby red.
- Bouquet:** Complex and elegant with hints of red fruits, cherry and marasca cherry perfectly blended with the vanilla and toasted aromas.
- Taste:** Excellent and enveloping structure, the dense and silky fine tannins lead to a pleasant and long-lasting aftertaste.
- Alcohol content:** 14,5 %
- Total acidity level:** 5,2 g/l