

Banditella

vintage 2009 - Rosso di Montalcino D.O.C.



Estate produced and bottled

PRODUCTION AREA:

Montalcino - Siena - Sant'Angelo in Colle.
Hilly lands of Eocene origin enjoying a favourable southern exposition giving a wonderful sunny exposure all day long. Average height 300 m above sea level.

WEATHER CONDITIONS:

Winter rains in the seasonal average. The heavy spring rainfalls slightly delayed the sprouting.. Typical dry summer with few rains. Regular harvest time with healthy and ripe grapes.

VINEYARD AND GRAPES:

Banditella is a new vineyard where clones of Sangiovese, that have been selected over the past 10 years, provide the basis for one of the most excellent expressions of Brunello di Montalcino. Manual harvest with rigorous selection of the bunches.

VINIFICATION:

Medium-long maceration in short and wide tanks at temperatures which never rise 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.

AGEING:

After the 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, with light violet hints.

BOUQUET:

Complex and elegant aroma with typical notes of ripe black fruit, blackberry and raspberry well balanced with the pleasant scents of fine oak.

FLAVOUR:

Intense and balanced with a good structure. Evident fruity notes are well integrated with the soft hints of vanilla originating from the oak.

ALCOHOL

CONTENT:

14,5% vol

TOTAL

ACIDITY LEVEL:

5.4g/l

SERVING

TEMPERATURE:

18° C