



Banditella Vintage 2010 Rosso di Montalcino D.O.C.

Production Area:

Montalcino – Siena – Sant'Angelo in Colle. South facing hillside slopes of Eocene origin enjoying a favorable sunny exposure all day long. Average height 300 m above sea level.

Weather conditions:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

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 Sangiovese grape. Rigorous selection of the bunches tanks 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.

Ageing:

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

MAIN FEATURES

- Colour:** Deep ruby red, with light violet hints.
- Bouquet:** Intense, ample and balanced with typical notes of ripe soft black fruit, perfectly blended with the pleasant scents of vanilla and oak.
- Taste:** Full-bodied and elegant. The fruity notes are evident and the tannins are ripe and lasting. Pleasant vanilla aroma originating from the oak.

Alcohol Content: 14%

Total Acidity: 5,6 g/l

Serving temperature: 18°C