



## Banditella Vintage 2012 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:

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favoring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

### 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 3<sup>rd</sup> and the 5<sup>th</sup> 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 and complex. The scents of vanilla, spices and oak combine well with the ripe blackberries aromas.
- Taste:** Excellent structure, soft and ripe tannins well balanced with the oak flavours. The aftertaste is ample, long and persistent.

**Alcohol Content:** 14,5%

**Total Acidity:** 5,7 g/l

*Serving temperature: 18°C*