



BANDITELLA

Rosso di Montalcino

Vintage 2016

Organic

Production area:

Col d'Orcia's own vineyards located on the hill overlooking the Orcia river facing South. Average height above sea level of 250 meters.

Weather conditions:

The mild winter has accelerated the vegetative season, then the spring rains bring the season in the average. From the second ten of June, and for the whole month of July the temperatures had a gradual and beneficent raising. August had notable thermal excursions and absence of rain generating an optimal condition for the perfect maturation 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 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 with violet hints
- Bouquet:** Marked aromas of ripe red fruit with toasted hints and vanilla scents released by the oak.
- Taste:** Powerful wine, full bodied with delicate but ripe tannins. Long and persistent on the finish with an enveloping aftertaste.

Alcohol content: 15 %

Total acidity level: 5,5 g/l

