



# BANDITELLA

## *Rosso di Montalcino - 2019*

### *Organic*

#### **Production area:**

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

#### **Weather conditions:**

Mild winter with low temperatures in January followed by rains in the second half of February. Cool and rainy spring. June and July were sunny with just one relevant rainstorm. Thanks to the abundant water reserves and the lack of extreme heat, the foliage remained efficient all season long. All this resulted in a slow homogenous ripening of the grapes excellent for obtaining a perfect phenolic and technological maturity. 5 star vintage.

#### **Vineyard and grapes:**

The Banditella vineyard, planted in 1998 with clones of Sangiovese selected from Col d'Orcia's 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:**

Intense broad and well balanced. Hints of red ripe fruits, alternate with vanilla and toasted aromas.

#### **Taste:**

The taste is full and elegant, with mature and persistent tannins. Long, pleasant and fruity aftertaste

#### **Alcohol content:**

14,5 %

**Total acidity level:** 5,3 g/l

