

Banditella

vintage 2005 - Rosso di Montalcino D.O.C.



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.

WEATHER CONDITIONS:

The rainy cold winter delayed the budburst of about 10 days. Typical hot summer. The maturation has been slow but very balanced thanks to a fresh autumn with a few rainfalls.

VINEYARD AND GRAPES:

Banditella is a recent 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.

Average height above sea level of 300 meters. 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:

Immediately after separating the wine from the skins, it is transferred into barriques and casks, 50% of which are new, (oak from Allier, Fontainebleau and Blois) where the malolactic fermentation takes place. The wine refines in barriques for over one year.

MAIN FEATURES

COLOUR:

Dense ruby red, with light youthful violet hints.

ALCOHOL CONTENT:

14% vol

BOUQUET:

Great balance between the intriguing spices of the barrique oak and the powerful varietal fruit. The primary Sangiovese aromas are very forefront.

TOTAL ACIDITY LEVEL:

5.9 g/l

TASTE:

The concentration, similar of a great Brunello, impresses the first part of the tasting. Then you have sensations of delicacy and elegance ending in a long and memorable aftertaste.

SERVING TEMPERATURE:

18° C