



COL D'ORCIA
— MONTALCINO —



Banditella Vintage 2014

Rosso di Montalcino D.O.C.

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: Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

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 the Sangiovese grape. 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.

Ageing: 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.

CARATTERISTICHE ORGANOLETTICHE

Colour: Deep ruby red with light violet hints

Bouquet: Ample and complex, with pleasant blackberries aromas well balanced with the spices from the oak.

Taste: Intense and balanced. Good structure and ripe tannins. Sapid, full and persistent aftertaste.

Alcohol content: 13,5 %

Total acidity level: 5,5 g/l