



## *Banditella Vintage 2015*

### *Rosso di Montalcino*

#### *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:**

Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness 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 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.

#### MAIN FEATURES

- Colour:** Deep ruby red with violet hints
- Bouquet:** Intense, ample and powerful. The typical cultivar aromas of blackberries match with the toasted hints and vanilla scents released by the oak. Perfect balance between the fruity notes and the acidity.
- Taste:** Very full bodied wine with ripe and powerful tannins. Full long persistent aftertaste.

**Alcohol content:** 15 %

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