

Banditella

vintage 2004 - Rosso di Montalcino D.O.C.



PRODUCTION AREA:

Montalcino – Siena – Sant'Angelo in Colle. Hilly lands of Eocene origin enjoying a favourable southern exposition which grants the vineyards with the blessing of the sun rays the whole day long.

WEATHER CONDITIONS:

Excellent weather conditions, good rainfall in spring, regular hot temperatures in July and August with some pleasant rainstorms. The grapes have reached a perfect maturation. After some anticipated harvests the vintage 2004 has been regular and the first Sangiovese was picked on September 20.

VINEYARD:

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 mt. Manual harvest with rigorous selection of the bunches.

VINIFICATION:

Medium-long maceration in short and wide tanks at temperatures which never rise above 28° C in order to preserve a fresh and long-living fruit. Two daily pumpings over combined with 2 “délestages” on the 3rd and the 5th days of fermentation give an efficient, but delicate extraction of colour and tannins.

AGEING:

Immediately after the separation from the skin, the wine is transferred into new barriques (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 youthful violet hints

ALCOHOL

CONTENT:

13.5% vol

BOUQUET:

The gentle and spiced hints of the oak deriving from the refinement in barrique can not resist the powerful and very clean varietal fruit.

TOTAL

ACIDITY LEVEL:

6.0 g/l

FLAVOUR:

The outstanding vintage 2004 doesn't disappoint the expectations. The rich and tasty body expresses multi-dimensions of the great Sangiovese vine, framed by a well-integrated oak.

SERVING

TEMPERATURE:

18° C