

Banditella

vintage 2006 - Rosso di Montalcino D.O.C.

Estate produced and bottled

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:

Not very cold but rainy winter. The delay at budburst was recovered by June. The abundant rainfalls during the spring allowed to overcome easily the summer and bring the grapes to a very balanced ripeness.

VINEYARD AND GRAPES:

Banditella is a vineyard planted in 1998 where clones of Sangiovese, chosen through a selection process that lasted 10 years in collaboration with the University of Florence, 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:

After the 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:

Dense ruby red, with light youthful violet hints.

ALCOHOL CONTENT:

14% vol

BOUQUET:

The typical fruit of the great Sangiovese (plum, lily) is elegantly balanced by the noble spices acquired by the ageing in barrique.

TOTAL ACIDITY LEVEL:

5,9 g/l

TASTE:

Its richness and complexity is worthy of a great Brunello but its varietal freshness is still remarkable. The typical intriguing fruit of the great Sangiovese, gracefully framed by the pleasant spices of the barrique, can be perceived intensely.