

Banditella

vintage 2008 - 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. Average height 300 m above sea level.

WEATHER CONDITIONS:

Heavy spring rains. Summer temperatures in the seasonal average. Slight yield reduction due to the hailstorm of August 15. The harvest time was regular and rainless.

VINEYARD AND GRAPES:

Banditella is a new 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. 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.

BOUQUET:

Deep and balanced, typical Sangiovese with marked hints of plum and cherry well- blended with the aroma of species and vanilla given by the long ageing in the barrique.

FLAVOUR:

Good structure, full and persistent. Broad hints of fruit well balanced with the pleasant sensations given by delicate and soft tannins originating from the oak.

ALCOHOL

CONTENT:

14,5% vol

TOTAL

ACIDITY LEVEL:

5.9g/l

SERVING

TEMPERATURE:

18° C