COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.G.

VIGNA BANDITELLA

2014

The Vintage

The growing season began with a mild, rainy winter, with temperatures consistently above the seasonal average. Persistent rainfall throughout late spring and early summer accelerated vine development, followed by a long period of sunny, stable weather that lasted until the second half of September, with moderate temperatures throughout the ripening period.
The resulting wines are characterised by moderate alcohol levels, refined structure and remarkable elegance, expressing the purity and precision of Sangiovese.

Technical Data

Grape variety: Sangiovese

Alcohol: 13.5% vol
Total acidity: 5.5 g/L

Serving temperature: 18°C (64°F)

Vinification and Ageing

Banditella is a single vineyard planted in 1998 at an altitude of 300 metres (980 feet) above sea level, using Sangiovese clones selected through a long-term research programme carried out in collaboration with the University of Florence.
Fermentation and maceration take place in wide fermentation vats to preserve the freshness and longevity of the fruit. Two daily pump-overs, combined with two délestages on the third and fifth days of fermentation, ensure gentle yet effective extraction of colour, tannins and aromatic compounds.
The wine is matured for 14 months in barriques and tonneaux crafted from Allier, Fontainebleau and Blois oak.



WINE ENTHUSIAST WINE STAR AWARDS
PREMIO CHIOCCIOLA slow wine
SUSTAINABLE WINERY 3E EQUALITAS

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