



COL D'ORCIA

ROSSO DI MONTALCINO D.O.C.G.

VIGNA BANDITELLA

2010

The Vintage

The 2010 growing season enjoyed near-perfect climatic conditions. Well-distributed spring rainfall was followed by a warm, dry summer with moderate temperatures throughout the season. September provided ideal ripening conditions, with warm days and cool nights allowing the Sangiovese grapes to reach outstanding maturity while preserving freshness, balance and aromatic complexity.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.0% vol

Total acidity: 5.6 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.



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