

# AVIGNONESI

## LA BANDITELLA VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2015

The beauty of the wine district of Montepulciano lies in its immense diversity: soils rich in sand and clay give way to deeper or shallower calcareous plots, imprinting distinctive nuances to the wines' tasting profile. Avignonesi's Nobile has always mirrored the best of what our region offers, being the result of a pure Sangiovese sourced from all our different vineyard plots. With this project, instead, we give voice to each single identity, crafting a multifaceted palette of our most original Sangiovese expressions, listening to their own, special story. This is how the Single Vineyards were born.

### 2015 VINTAGE

PASSIONATE like the radiant sun of this vintage...

Harmonious wines, warm and charming, on the canvas, the marriage between light and matter. The variable weather conditions of this vintage, with the right timing, enabled us to make powerful, yet elegant wines.

### TASTING NOTES

La Banditella, fresh and elegant, is a new and invigorating breeze: vivacious and vibrant, on the nose it reveals fresh fruit aromas, wild strawberries and red currant, interwoven with scents of musk, sap and citrus flowers. In the mouth, la Banditella is bright and fruity, quite structured and with a long and sapid finish.

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### VINEYARD

#### GRAPES

100% Sangiovese.

#### SOIL TYPE

Soil of marine origin from the Pliocene (3-5 million years ago). Rather deep, alternating calcosol and brunisol, brown in colour. The texture goes from clayey to sandy and the presence of limestone, in the form of calcium-carbonate aggregates, varies based on the type of soil. Moreover, there is a good presence of pebbles of fluvial origin.

#### VINEYARD SPECIFICS

This vineyard was planted in 2002. The vines are cordon-trained at an altitude of 300-320 metres a.s.l. / 984-1050 feet a.s.l. and grow at a density of 4,464 plants / hectare (1,785 plants / acre) with a North row orientation.

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### VINIFICATION

#### HARVEST

The grapes for La Banditella were picked on September 24<sup>th</sup>.

#### VINIFICATION

Alcoholic fermentation in stainless steel tanks with the use of indigenous yeasts. Approximately 30 days of maceration on the skins.

#### AGEING

22 months 2° passage tonneaux.

#### ALCOHOL AND TOTAL PRODUCTION

14.5% - 500 bottles.

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### AWARDS

2015 - 93/100 (WS)  
2015 - 92/100 (Suckling)  
2015 - 90/100 (Veronelli)

