

AVIGNONESI

LA BANDITELLA VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2017

A thick floor of clay topped by a thin calcareous layer characterises the Nobile's underworld. The clay acts as a water reserve releasing just the right amount to the vineyards. This magical environment is where the tasting palette of Sangiovese comes to life. Based on the plots' geolocation the grapes take on a nuance of their own. Our single vineyards represent the Sangiovese tasting palette with which our Nobile is made. All vinified in the same manner, they are truly different yet can come together harmonically.

2017 VINTAGE

The 2017 vintage is characterised by extreme climatic events, in particular by a spring frost and prolonged drought throughout the vegetative period which put a strain on our vines. The plants underwent vegetative blocks that made it difficult for the pulp, skins and pips to develop, which were more concentrated. Through short and delicate extractions we were able to privilege the elegance and drinkability that distinguish our wines.

TASTING NOTES

La Banditella, fresh, long-limbed and vertical, is a new and invigorating breeze: lively and vibrant, the nose reveals aromas of small red fruits, black currant and raspberries, intertwined with aromas of green tea, sap and citrus flowers. On the palate La Banditella is bright and the scent of fruit returns accompanied by a good acidic vein that supports the length. Vivid tannins with a savory finish.

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.

VINIFICATION

HARVEST

The grapes for La Banditella were picked on September 15th.

VINIFICATION

Alcoholic fermentation in stainless steel tanks with the use of indigenous yeasts. The maceration of the whole berries lasted about 20 days.

AGEING

20 months in old large slavian oak casks (botti).

ALCOHOL AND TOTAL PRODUCTION

14% - 3.500 bottles and 250 magnums

AWARDS

2017: 92 pts James Suckling

2016: 94 pts James Suckling | 94 pts Wines Critic | 93 pts Wine Spectator
92 pts Decanter

