



LA BANDITACCIA

100%

SANGIOVESE

14  
MONTHS

In 50 hectoliter Garbellotto  
wooden barrels

14%

ALCOHOL  
CONTENT



## VIGNA ALLEGRA

- **Vintage:** 2018
- **Denomination of Controlled and Guaranteed Origin (DOCG):** Montecucco
- **Grapes:** 100% Sangiovese
- **Production Area:** La Banditaccia, Cinigiano (Grosseto), Tuscany, Italy
- **Alcohol Content:** 14%
- **Soil:** Medium-textured limestone.
- **Harvest Time:** Manual harvest in late September.
- **Yield:** 70%
- **Training System:** Guyot (planting density: 2.50 x 80)
- **Vines per Hectare:** 5000
- **Vinification:** In temperature-controlled oak vats.
- **Maturation:** Oak barrels of 50 hectoliters for at least 14 months.
- **Reducing Sugars:** 2 g/l
- **Vineyard Altitude:** 450/600 meters above sea level.
- **Total Acidity:** 6.2 g/L
- **Volatile Acidity:** 0.58 g/L
- **pH:** 3.45
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** An elegant and complex Sangiovese with notes of ripe red fruits, spices, and a slight hint of vanilla. On the palate, it is structured with silky tannins and a pleasant persistence.



LA BANDITACCIA

## TIPOLOGY

Vigna Allegra is an extraordinary wine that perfectly represents the Montecucco terroir. The 2018 vintage delivered a Sangiovese full of personality, with an alcohol content of 14 degrees that imparts a pleasant roundness to the wine.

## WINEMAKING

The Sangiovese grapes were selected and vinified with great care, using temperature-controlled oak barrel vats to preserve the intensity of the fruity aromas and the typical freshness of the grape variety. After fermentation, the wine was aged with love and dedication in 50 hectoliter wooden barrels for at least 14 months. This period of refinement enriched the wine with nuances of spices, honeyed notes and a pleasant complexity.

## TASTING

In the glass, Vigna Allegra has an intense ruby color, releases intense aromas of ripe cherries and berries, accompanied by subtle floral notes of violet. On the palate, this Sangiovese is enveloping, with silky tannins and notable persistence. The ending is pleasantly harmonious, leaving an unforgettable memory. Vigna Allegra is a wine to be appreciated in the company of red meat dishes, mature cheeses and traditional Tuscan cuisine.



LA BANDITACCIA



### ABOUT BANDITACCIA

La Banditaccia is an organic farm located on the slopes of Mount Amiata sacred to the Etruscans, a few steps from the ancient village of Monticello Amiata, with splendid 360 degree views of the nearby Val d'Orcia and other Tuscan landscapes in the area.

### LA BANDITACCIA SRL

Street provinciale Monticello Amiata 58044  
Monticello Amiata – Cinigiano 58044 (Gr)  
Phone: +39 333 3578419  
info@labanditaccia.com  
labanditacciasrl@legalmail.it