

100%

SANGIOVESE

26  
MONTHS

50 hectoliter oak barrel.

6  
MONTHS

of bottle refinement.

15%

ALCOHOL  
CONTENT



## VIGNA ALLEGRA RISERVA

- **Vintage:** 2018
- **Denomination of Controlled and Guaranteed Origin (DOCG):** Montecucco Sangiovese Riserva
- **Grapes:** 100% Sangiovese
- **Production Area:** La Banditaccia, Cinigiano (Grosseto), Tuscany, Italy
- **Alcohol Content:** 15%
- **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:** 50 hectoliter oak barrel for at least 26 months, followed by another 12 months of bottle refinement.
- **Reducing Sugars:** 1.7 g/l
- **Vineyard Altitude:** 450/600 meters above sea level.
- **Total Acidity:** 6.8 g/L
- **Volatile Acidity:** 0.65 g/L
- **pH:** 3.55
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** Vigna Allegra Riserva is an elegant and complex wine with a strong personality. It has notes of ripe red fruits, chocolate, and tobacco. On the palate, it is enveloping with structured tannins and a long finish.

## TIPOLOGY

Vigna Allegra Riserva is the maximum expression of the selected vintage of the prestigious DOCG Montecucco Sangiovese Riserva. The Sangiovese grapes that compose it were carefully selected during the harvest and vinified in oak barrel vats at controlled temperatures, fully preserving the quality and intensity of the vine.

## TASTING

The refinement in 50 hectoliter wooden oak barrels for at least 26 months has given this wine an extraordinary complexity. In the glass it has a dark ruby red color with hints of ripe red fruits, chocolate and tobacco. On the palate, Vigna Allegra Riserva proves enveloping and powerful, with structured tannins and a long and persistent finish. A wine with character to be enjoyed with important red meat dishes, sauces and mature cheeses.



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

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