



LA BANDITACCIA

95%

SANGIOVESE

5%

MERLOT PEELS

14
MONTHS

in small wooden barrels

14%

ALCOHOL
CONTENT



VIGNA CAMPARONCIOLI

- **Vintage:** 2019
- **Indication of Geographical Typicity (IGT):** Tuscany Red
- **Grapes:** Sangiovese with a slight pass on the skins of Merlot
- **Production Area:** La Banditaccia, Cinigiano (Grosseto), Tuscany, Italy
- **Alcohol Content:** 14%
- **Soil:** Medium-textured limestone.
- **Harvest Time:** Manual harvest in mid-September.
- **Yield:** 70%
- **Training System:** Guyot (planting density: 2.50 x 80)
- **Vines per Hectare:** 5000
- **Vinification:** In temperature-controlled steel tanks.
- **Maturation:** At least 14 months in small wooden barrels.
- **Reducing Sugars:** 2.9 g/l
- **Vineyard Altitude:** 450/600 meters above sea level.
- **Total Acidity:** 6.0 g/L
- **Volatile Acidity:** 0.55 g/L
- **pH:** 3.42
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** Vigna Camparoncioli is an elegant and harmonious red wine with a pleasant fruity note of cherries and plums. On the palate, it is soft with silky tannins and a long, persistent finish.



LA BANDITACCIA

TIPOLOGY

Vigna Camparoncioli is a fascinating IGT Tuscany red wine obtained from Sangiovese grapes vinified in steel and with a quick passage on the pomace of our Merlot. The alcohol content is 14 degrees. This wine best expresses the uniqueness of the territory of origin.

WINEMAKING

The careful vinification in steel, the passage on the pomace of Merlot and Cilieggiolo and the refinement of at least 14 months in small wooden barrels have allowed Vigna Camparoncioli to develop a pleasant complexity and a notable structure.

TASTING

In the glass, it presents an intense ruby color and enveloping aromas of red fruits, ripe cherries and a light spicy note. In the mouth it is soft, with non-aggressive terms, round and persistent. It goes well with traditional Tuscan first courses and red meats..



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