



LA BANDITACCIA

100%

VERMENTINO

14,5%

ALCOHOL  
CONTENT



## MALANDRINO

- **Vintage:** 2020
- **Indication of Geographical Typicity (IGT):** Tuscany White
- **Grapes:** Vermentino
- **Production Area:** La Banditaccia, Cinigiano (Grosseto), Tuscany, Italy
- **Alcohol Content:** 14.5%
- **Soil:** Medium-textured limestone.
- **Harvest Time:** Manual harvest in late August.
- **Yield:** 70%
- **Training System:** Guyot (planting density: 2.50 x 80)
- **Vinification:** In temperature-controlled steel tanks.
- **Maturation:** in steel.
- **Reducing Sugars:** 4 g/l
- **Vineyard Altitude:** 400 meters above sea level.
- **Total Acidity:** 6.0 g/L
- **Volatile Acidity:** 0.50 g/L
- **pH:** 3.30
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** Malandrino is an atypical Vermentino which comes from very ripe grapes harvested and gives a unique aromatic complexity and structure. It has notes of ripe fruit, citrus and a delicate floral scent. On the palate it is savory and enveloping, with a pleasant minerality and a long persistence.



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## TYOLOGY

Malandrino is an unusual and intriguing white wine, classified as Tuscany White IGT. The 2020 vintage provided a Vermentino with an alcohol content of 14.5 degrees, resulting from a late harvest that helped enhance its aromatic characteristics and remarkable structure.

## WINEMAKING

Both the vinification and aging of Malandrino take place entirely in steel, preserving the freshness and purity of the typical Vermentino aromas, which are complemented by a structure not typical of the variety.

## TASTING

In the glass this wine shows a straw yellow color and intense aromas of ripe fruit, citrus fruits and a delicate floral note. On the palate, Malandrino is a wine with excellent acidity and enveloping, with a pleasant minerality and notable persistence. Its aromatic characteristics and structure make it a perfect companion for fish and seafood dishes, salads and fresh cheeses, but it does not disdain pasta and white meats.



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### 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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