



LA BANDITACCIA

55%

MERLOT

40%

CILIEGIOLO

5%

ALICANTE

14

MONTHS

in French barriques

14%

ALCOHOL  
CONTENT



## POLESSE

- **Vintage:** 2018
- **Indication of Geographical Typicity (IGT):** Tuscany Red
- **Grapes:** 55% Merlot, 40% Ciliegiolo, 5% Alicante
- **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:** French barriques for at least 14 months.
- **Reducing Sugars:** 1.5 g/l
- **Vineyard Altitude:** 450/500 meters above sea level.
- **Total Acidity:** 6.5 g/L
- **Volatile Acidity:** 0.62 g/L
- **pH:** 3.50
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** Polesse is a captivating blend with a bouquet of red fruits, plums, and a spicy note. On the palate, it is soft, with good structure and a persistent finish.



LA BANDITACCIA

## TIPOLOGY

Polesse is a fascinating and balanced red IGT Toscana. The 2018 vintage gave rise to an interesting blend, composed of 55% Merlot, 40% Ciliegiolo and 5% Alicante. This combination of grape varieties has given rise to a wine rich in nuances destined to last a long time.

## WINEMAKING

The vinification of the grapes took place in steel, preserving the purity of the fruity aromas and the liveliness of the flavors. Subsequently, the wine was aged in French barriques for at least 14 months, acquiring a pleasant complexity and a subtle wood note that enhances elegance.

## TASTING

Polesse presents itself with an intense ruby color and enveloping aromas of red fruits, ripe plums, and a delicate spicy note. On the palate, it is soft and enveloping, with silky tannins and remarkable structure. The finish is persistent and pleasantly harmonious. This wine is the ideal companion for convivial evenings, to be paired with grilled meats, structured pasta dishes, and medium-aged 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

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