

100%

SANGIOVESE

26
MONTHS

in French barriques

15.5%

ALCOHOL
CONTENT



ZEFERINO

- **Vintage:** 2018
- **Indication of Geographical Typicity (IGT):** Tuscany Red Sangiovese
- **Grapes:** 100% Sangiovese
- **Production Area:** La Banditaccia, Cinigiano (Grosseto), Tuscany, Italy
- **Alcohol Content:** 15.5%
- **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 26 months.
- **Reducing Sugars:** 2.1 g/l
- **Vineyard Altitude:** 450/600 meters above sea level.
- **Total Acidity:** 6.4 g/L
- **Volatile Acidity:** 0.68 g/L
- **pH:** 3.48
- **Agronomist:** Massimo Achilli
- **Winemaker:** Giuseppe Gorelli
- **Characteristics:** Zeferino is the maximum expression of our Sangiovese, an extraordinary and powerful wine. Hints of berries, spices and a pleasant toasted note. In the mouth it is rich, with structured tannins and a long and persistent finish.

TIPOLOGY

Zeferino is a wine of great prestige and a true champion, obtained from a selection of the best Sangiovese grapes. It has an alcohol content of 15,5 degrees and represents the excellence of our production.

WINEMAKING

The vinification in steel and the aging in small oak barrels for more than 26 months have allowed Zeferino to acquire a unique complexity, with intense aromas of ripe berries, spices and a pleasant note of vanilla. On the palate, the wine proves powerful and elegant, with an enveloping structure, silky tannins and a very long persistence.

TASTING

The long aging in barrique gives it a pleasant toasted note and a surprising persistence. Zeferino is an ideal wine for special occasions and pairs beautifully with structured meat dishes, roasts and mature cheeses, but it is the perfect companion for meditations in front of the fireplace or during conversations with true friends.



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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