

VIGNA ALLEGRA



DOCG MONTECUCCO SANGIOVESE



LA BANDITACCIA SRL STRADA PROVINCIALE MONTICELLO AMIATA MONTICELLO AMIATA, CINIGIANO (Gr) TOSCANA, ITALIA

+39 333 3578419



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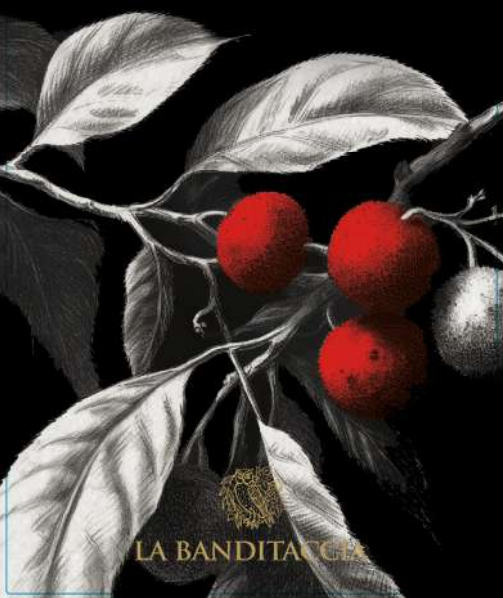
INFO@LABANDITACCIA.COM

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DOCG MONTECUCCO SANGIOVESE

An extraordinary wine that best represents the expression of the DOCG Montecucco territory with its unmistakable character. The 2019 vintage has given us a Sangiovese full of personality, with an alcohol content of 14.5 degrees which combined with robust but not aggressive tannins gives the wine a pleasant roundness.

VIGNA ALLEGRA
MONTECUCCO SANGIOVESE
D.O.C.G.
2019



100%
SANGIOVESE

AT LEAST
20
MONTHS
IN WOODEN
BARRELS

14,5%
ALCOHOL
CONTENT

VINIFICATION

The Sangiovese grapes were selected and vinified with great care, using oak barrels at a controlled temperature to preserve the intensity of the fruity aromas and the typical freshness of the vine. After fermentation, the wine was aged with love and dedication in 50 hectolitre wooden barrels for at least 20 months. After bottling, the wine rests in the bottle for at least 6 months.

TASTING

Vigna Allegra has a ruby colour, releases intense aromas of ripe cherries and berries, accompanied by subtle floral notes of violet. On the palate, this Sangiovese is enveloping with silky tannins and a notable persistence. The finish is pleasantly harmonious and leaves an unforgettable memory. Vigna Allegra is a wine to be appreciated in the company of red meat dishes, aged cheeses and traditional Tuscan cuisine.

VINTAGE: 2019

DENOMINATION:

DOCG Montecucco Sangiovese

GRAPES: 100% Sangiovese

PRODUCTION AREA: La Banditaccia, Cinigiano, Grosseto, Tuscany, Italy

ALCOHOL CONTENT: 14.5%

SOIL: Medium-textured limestone

HARVEST PERIOD: manual harvest end of September beginning of October

YIELD: 70%

TRAINING SYSTEM:

Guyot (planting density: 2.50 x 80)

VINEYARDS PER HECTARE: 5000

VINIFICATION:

in oak barrels at controlled temperature for at least 20 months

AGING:

at least 20 months in 50 hl oak 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 Allegra is a structured wine that fully embodies the characteristics of the best Montecucco Sangiovese. An enveloping palate with silky tannins create a pleasantly harmonious wine with a long and persistent finish.



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