

VIGNA ALLEGRA *RISERVA*



DOCG MONTECUCCO SANGIOVESE RISERVA



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

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VIGNA ALLEGRA RISERVA

DOCG MONTECUCCO SANGIOVESE RISERVA

Vigna allegra is the maximum expression of the Montecucco Docg.

The Sangiovese grapes that compose it have been carefully selected during the harvest and vinified in oak barrels at a controlled temperature, and subsequently refined for a long time in large wooden barrels according to the traditional Tuscan method, fully preserving the quality and intensity of the vine.



100%
SANGIOVESE

36
MONTHS
IN OAK BARRELS

12
MONTHS
OF REFINEMENT
IN THE BOTTLE

15%
ALCOHOL
CONTENT

VINIFICATION

The Sangiovese grapes were carefully selected and vinified in 50 HL barrel vats 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 HL wooden barrels for at least 36 months, and then further refined in the bottle for at least 12 months before being released for sale.

TASTING

The aging in 50 hectolitre oak barrels for at least 30 months has given this wine an extraordinary complexity. In the glass it presents a dark ruby red color with hints of ripe red fruits, chocolate and tobacco. On the palate Vigna Allegra Riserva proves enveloping and powerful, with structured tannins and a long and persistent finish. A wine of character, to be enjoyed with important red meat dishes, sauces and mature cheeses.

VINTAGE: 2019

DENOMINATION:

DOCG Montecucco Sangiovese

GRAPES: 100% Sangiovese

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

ALCOHOL CONTENT: 15%

SOIL: Medium-textured limestone

HARVEST PERIOD: Manual harvest at the
end of September

YIELD: 70%

TRAINING SYSTEM:

Guyot (planting density: 2.50 x 80)

VINEYARDS PER HECTARE: 5000

VINIFICATION: In oak barrels at controlled
temperature

AGING: at least 36 months
and 12 in the bottle

REDUCING SUGARS: 17 g/l

VINEYARD ALTITUDE:
450-600 meters above sea level

TOTAL ACIDITY: 6.8 g/L

VOLATILE ACIDITY: 0.65 g/L

pH: 3.55

AGRONOMIST: Massimo Achilli

WINEMAKER: Giuseppe Gorelli

CHARACTERISTICS: Vigna Allegra Riserva is an elegant and complex wine with a strong personality. Notes of ripe red fruits, chocolate and tobacco. In the mouth it is enveloping, with structured tannins and a long finish.



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