

VIGNA CAMPARONCIOLI



IGT TOSCANO ROSSO



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

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VIGNA CAMPARONCIOLI

IGT TOSCANO ROSSO

Vigna Camparoncioli is a fascinating red wine IGT Toscano obtained from Sangiovese grapes vinified and then enriched by a quick passage on the pomace of our Merlot.

This wine best expresses the uniqueness of the Tuscan territory.



100%
SANGIOVESE

14
MONTHS
IN SMALL
WOODEN BARRELS

14%
ALCOHOL
CONTENT

VINIFICATION

Vinification takes place in steel at a controlled temperature and the passage on the Merlot marc occurs before the latter is racked. The refinement lasts at least 14 months in small woods.

TASTING

In the glass it presents itself with an intense ruby color and enveloping aromas of red fruits, ripe cherries and a light spicy note. In the mouth it is soft, with non-aggressive tannins, round and persistent. It goes well with traditional Tuscan first courses and red meats.

VINTAGE: 2019

DENOMINATION: IGT Toscano Rosso

GRAPES: 100% Sangiovese

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

ALCOHOL CONTENT: 14%

SOIL: Medium-textured limestone

HARVEST PERIOD:
manual harvest, early October

YIELD: 70%

TRAINING SYSTEM:
Guyot (planting density: 2.50 x 80)

VINEYARDS PER HECTARE: 5000

VINIFICATION:
in steel at controlled temperature

AGING: in small wooden barrels

REDUCING SUGARS: 2 g/l

VINEYARD ALTITUDE:
450-600 meters above sea level

TOTAL ACIDITY: 6.2 g/L

VOLATILE ACIDITY: 0.58 g/L

pH: 3-45

AGRONOMIST: Massimo Achilli

WINEMAKER: Giuseppe Gorelli

CHARACTERISTICS: An elegant and complex Sangiovese with notes of ripe red fruits, spices and a light hint of vanilla. In the mouth it is structured, with silky tannins and a pleasant persistence



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