

MALANDRINO



IGT TOSCANO BIANCO BIO



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Malandrino is an unusual and intriguing white wine, obtained from Vermentino grapes, classified as IGT Toscano Bianco. The 2023 vintage provided grapes with an alcohol content of 13 degrees, the result of a slightly late harvest that helped enhance its aromatic characteristics and remarkable structure.



100%
VERMENTINO

13%
ALCOHOL
CONTENT

VINIFICATION

The vinification and refinement of Malandrino take place entirely in steel at low temperatures, preserving its freshness and characteristic aromas typical of Vermentino, which are however accompanied by a wine structure that is anything but typical.

TASTING

In the glass this wine shows itself with a straw yellow color, intense aromas of ripe fruit, citrus and a mineral note that leaves room for a delicate floral note.

On the palate Malandrino is a wine with excellent acidity, an enveloping flavor and a notable minerality and persistence. Its aromatic characteristics and structure make it a perfect companion for fish and seafood dishes, but also salads, fresh cheeses and it does not disdain pasta or white meats.

VINTAGE: 2023

DENOMINATION: Typical Geographical Indication (IGT): Toscana Bianco

GRAPES: Vermentino

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

ALCOHOL CONTENT: 13%

SOIL: Medium-textured limestone

HARVEST PERIOD: Manual harvest in the first weeks of September

YIELD: 70%

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

VINIFICATION:
In steel at controlled temperature

AGING: in steel

REDUCING SUGARS: 4 g/l

VINEYARD ALTITUDE: 400 meters above sea level

TOTAL ACIDITY: 6.0 g/L

VOLATILE ACIDITY: 0.50 g/L

pH: 3.30

AGRONOMIST: Massimo Achilli

WINEMAKER: Giuseppe Gorelli

CHARACTERISTICS: Malandrino is an atypical Vermentino that comes from very ripe grapes harvested and offers a unique aromatic complexity and structure. It has notes of ripe fruit, citrus and a delicate floral scent. On the palate it is savory and enveloping, with a pleasant minerality and a long persistence.



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