

# ZEFERINO



IGT TOSCANA ROSSO SANGIOVESE



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

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# ZEFERINO

## IGT TOSCANA ROSSO SANGIOVESE

Zeferino is a wine of great prestige, a true excellence, obtained from a selection of our best Sangiovese grapes, coming from a single vineyard.



100%  
SANGIOVESE

30  
MONTHS  
IN FRENCH  
BARRIQUES

15,5%  
ALCOHOL  
CONTENT

### VINIFICATION

A selection of our best Sangiovese grapes, coming from a single vineyard; vinified in steel at a constant temperature and subsequently refined in small oak barrels for a minimum period of 30 months. Then it continues to refine for 6 months in the bottle before being released for sale.

### TASTING

The long aging in small woods gives Zeferino a pleasant toasted note and a surprising persistence. It is an ideal wine for special occasions, pairing perfectly with structured meat dishes, roasts and mature cheeses. On the palate the wine is powerful and elegant, with an enveloping structure and silky tannins. Zeferino is the perfect companion for meditations in front of the fireplace or during conversations with true friends.

**GRAPES:** 100% Sangiovese

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

**ALCOHOL CONTENT:** 15.5%

**SOIL:** Medium-textured limestone.

**HARVEST PERIOD:** Manual harvest after the second week of October.

**YIELD:** 70%

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

Vineyards per hectare: 5000

**VINIFICATION:** In steel at controlled temperature.

**AGING:** Small oak barrels for at least 30 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:** 3-4.8

**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.



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