



Mazzola

## BANDITA

Igp Marche Rosso – Organic and Natural wine



Bandita encloses in itself the soul of the three most important native vines of our territory: Montepulciano, Sangiovese and Lacrima di Morro d'Alba.

My idea was to take back and valorise an ancient tradition and merge in a single wine the best of these three grape varieties, thanks to the new technological solutions and to the will to create a wine of an international taste.

Maximum expression of every single grape variety, enhanced in a single wine, to give the sensation of importance in an intertwining of ancient memories, elegance and modernity.

We harvest by hand in a different time and vinify respecting the specifics of all three grapes to catch the essence of each one. After the fermentation and a first period of separate refinement the three wines are then assembled to continue their evolution in a single blend for at least two years. The last step is an aging in bottle.

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### TECHNICAL INFORMATION

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**Area of origin:** Our Vineyard "Fontenuovo" located in the municipality of Senigallia (AN)

**Grapes:** Montepulciano 33%, Sangiovese 33%, Lacrima di Morro d'Alba 34%

**Soil:** Clay and limestone

**Training system:** Guyot

**Number of plants per hectare:** 4600

**Maximum output:** 1,2 kg per vine

**Harvest:** End of september/beginning of October, only by hand in our oldest vineyard, in crates

**Vinificazione:** Cold maceration to extract aromas and colour, fermentation in stainless steel tanks at controlled temperature. Indigenous yeasts.

**Maturation:** 24 months in steel tanks on fine lees with continuous batonnage.

**Refinement:** 12 month in bottle

**Alcohol:** 13,50% Vol

**Bottle size:** 750 ml