



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Classico Riserva Le Bandite DOCG

100% Sangiovese. From a single vineyard with predominantly sandy soils, perfect for the making of a top-quality Riserva. Bright and deep ruby red color. The nose is intense, showing typical ripe wild berries, such as blackberry and raspberry as well as licorice and tobacco. It is full-bodied and austere, with succulent tannins and fresh acidity with a long and expressive finish that shows blood orange. "Our main goals are all about Sustainability, Terroir and Innovation. A Lornano Cru called Le Bandite, our most sophisticated Sangiovese. "

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**Wine exported to:** Quebec

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### Most recent awards

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### Winemaking and Aging

Grape Varieties:

100% Sangiovese

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	26 °C (78.8 °F)
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Aging before bottling:	20 months
Aging in bottle:	6 months
Closure:	Natural Cork

## Vineyard

Organic:	Sustainable
Vineyard name:	Le Bandite
Vineyard location:	Monteriggioni
Soil composition:	Stratified sand alternating with shale, stone and alluvial soils
Vine training:	Spurred Cordon
Altitude:	300 meters (984 feet) above sea level
Vine density:	5,500 per ha
Yield:	60 hL per hectare
Age of vines:	20 years old
Time of harvest:	Mid to late October
Total yearly production (in bottles):	20,000



# Tasting Notes and Food Pairings

Tasting notes:	Bright and deep ruby red color. The nose is intense, showing typical ripe wild berries, such as blackberry and raspberry as well as licorice and tobacco. It is full-bodied and austere, with succulent tannins and fresh acidity with a long and expressive finish that shows blood orange.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Roast lamb, T-bone and rib-eye steaks, sausages, braised or roast veal, Pecorino cheese
Aging potential:	Up to 10 years
Alcohol:	14.5%
Winemaker:	Franco and Matteo Bernabei