Brunello di Montalcino d.o.c.g.

**Vintage**
2016

**Grape variety**
Sangiovese 100%

**Production area**
Central - south - east side of Montalcino

**Composition of the soil**
20 cm stony sand over clay subsoil

**Altitude**
400 - 450 m

**Vineyard age**
42 years

**Plant spacing**
3,00m x 1,00m

**Harvest**
Last week of September

**Vinification**
Stainless steel tanks and big oak casks. 40 days of maceration on the skins

**Aging**
36 months in 500 litre French oak barrels 1/3 new and 2/3 second use

**Refining**
6 months in bottle

**Bottled**
July 2020

**Production**
31,000 bottles

**Alcohol level**
14,5%

*Power and structure are balanced with superb elegance in Brunello di Montalcino La Màgia, a remarkable wine that is aged for three years mainly in 500 litre French oak tonneaux. The colour is ruby red tending towards garnet, with typical red berry fruit opening out on the nose and in the mouth, mineral overtones, delicate spices, supported by generous acidity, restrained tannin and a long finish.*