



LA MAGIA  
MONTALCINO

## Brunello di Montalcino Riserva d.o.c.g.



### Vintage

Riserva 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 - 450mt above sea level

### Vineyard age

43 years

### Plant spacing

3,00m x 1,00m

### Harvest

Last week of September

### Vinification

Large oak casks. 45 days of maceration on the skins

### Aging

40 months in 500 liter new French oak barrels

### Refining

18 months in bottle

### Bottled

September 2020

### Production

3.300 bottles

### Alcohol level

15%

*Only produced in exceptional years from the very best grapes, our Riserva embodies the defining characteristics of classic Brunello.*

*Aged in new casks for a period of three and a half to four years, this magnificent wine with its extraordinary harmony and elegance guarantees fine drinking for years to come.*