



LA MAGIA
MONTALCINO

Vermentino



Vintage

2021

Grape variety

Vermentino

Harvest

Second week of September

Ph

3.04

Acidity

6.79

Fermentation temperature

18°C

Vinification

10% in barrique, 90% in stainless steel tanks

Alcohol level

13%

Production

3600 bottles

Bottling

April 2022

Last but not least, the "newborn" wine from La Magia is made entirely from Vermentino grapes and produced in a dry style. Matured in steel vats and new oak barrels in order to enhance its organoleptic properties. This Vermentino shines in its straw bright yellow lemon color with light greenish reflections. With hints of white flowers, simple stone fruit and tropical fruit flavour. It shows notes of blossom, cedar, lemon, acacia, peach, pineapple, honey, white pepper, toast, candy, gooseberry, wet stone, sage, grass and wild flowers.

On the palate, this refreshing and medium body dry wine has high acidity with a subtle sweetness on the finish and fresh almond essence. Drink now but has potential.