



LA MAGIA  
MONTALCINO

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



*Power and structure are balanced with superb elegance in Brunello di Montalcino La Magia, 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.*

### Vintage

2017

### 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

43 years

### Plant spacing

3,00m x 1,00m

### Harvest

First 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 2021

### Production

40.000 bottles

### Alcohol level

14,5%