



LA MAGIA  
MONTALCINO

## Rosso di Montalcino d.o.c.



### Vintage

2022

### 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 - 450m

### Vineyard age

14 - 20 years

### Plant spacing

2,3m x 0,8m

### Harvest

Third week of September

### Vinification

Cold maceration, fermentation in stainless steel tanks, temperatures of fermentation under 26°

### Aging

9 months 100% in tonneau (500l), big barrels (40hl and 70hl) and amphora (750l)

### Bottled

September 2023

### Production

20.000 bottles

### Alcohol level

14,5%

*Produced from the same grapes as our Brunello, but with a different vinification process and aged for only six months in 'third use' casks, this youthful wine possesses personality in abundance, typified by lively fruit and a fresh appeal that makes it suitable for all occasions, formal and informal.*