



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.