LA MAGIA
MONTALCINO

Rosato "Eco"

This is our youngest wine, also made from Sangiovese grapes. Maceration on the skins for eight to twelve hours, then vinified in bianco (without the pomace). The colour is an intense pink, with the scent of strawberry to the fore perfectly harmonising with delicate citrus hints of grapefruit. A perfect statement of fresh, spontaneous pleasure.

Vintage
2024

Variety
100% Sangiovese, from the thinning of the grapes

Production area
Central - south - east side of Montalcino

Composition of the soil
20 cm stony sand over clay subsoil

Altitude
400 - 450m

Vineyard age
6 - 16 years

Plant spacing
2,3 mx 0,8m

Harvest
First week of October, from the thinning of the grapes

Vinification
12 hours cold maceration process, pressing and fermentation at below 20°C. like a white wine

Bottled
March 2025

Production
2.200 bottles

Alcohol level
13,5%