



LA MAGIA  
MONTALCINO

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



Vintage  
2017

Vineyard  
Single Vineyard called Ciliegio

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  
43 years

Plant spacing  
3,00m x 1,00m

Harvest  
First week of September

Vinification  
Large oak casks. 40 days of maceration on the skins

Aging  
36 months in 500 litre French new oak barrels (80%) and second use (20%)

Refining  
6 months in bottle

Bottled  
February 2021

Production  
1.080 numbered bottles

Alcohol level  
15%

*This is the absolute pinnacle or "cherry" of our winemaking skills, produced with grapes from the oldest vines, all at least 40 years old, enhanced by a terrain that is low in fertility but maximises concentration. The wine is named after one of the two cherry trees on either side of the vines, a magnificent specimen that identifies the vineyard from a considerable distance.*

*Our top cru, le grand vin de La Màgia. Only a very limited quantity of numbered bottles of this precious Brunello is released onto the market.*

*With its freshness and complexity, this wine has pronounced mineral undertones. A statement of concentration and elegance that only the Sangiovese grape can deliver, when grown in its ideal environment.*