LA MAGIA
MONTALCINO

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

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.

Vintage
2021

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
47 years

Plant spacing
3,00m x 1,00m

Harvest
Third 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
8 months in bottle

Bottled
April 2025

Production
2.230 numbered bottles

Alcohol level
15%