



LA MAGIA  
MONTALCINO

## Vermentino



### Vintage

2025

### Grape variety

Vermentino

### Harvest

Second week of September

### Ph

3.00

### Acidity

6.8

### Fermentation temperature

18°C with cold stabling of the juice before fermentation

### Vinification

20% in barrique, 80% in stainless steel tanks

### Alcohol level

12%

### Production

15.000 bottles

### Bottling

April 2026

*Last but not least, the "newborn" wine from La Magia is made entirely from Vermentino grapes and produced in a dry style. Matured in steel vats and new oak barrels in order to enhance its organoleptic properties. This Vermentino shines in its straw bright yellow lemon color with light greenish reflections. With hints of white flowers, simple stone fruit and tropical fruit flavour. It shows notes of blossom, cedar, lemon, acacia, peach, pineapple, honey, white pepper, toast, candy, gooseberry, wet stone, sage, grass and wild flowers.*

*On the palate, this refreshing and medium body dry wine has high acidity with a subtle sweetness on the finish and fresh almond essence. Drink now but has potential.*