LA MAGIA
MONTALCINO

Vermentino



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 finsh and fresh almond essence. Drink now but has potential.

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