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