LA MAGIA
MONTALCINO

Brunello di Montalcino d.o.c.g.



Power and structure are balanced with superb elegance in Brunello di Montalcino La Màgia, a remarkable wine that is aged for three years mainly in 500 litre French oak tonneaux.
The colour is ruby red tending towards garnet, with typical red berry fruit opening out on the nose and in the mouth, mineral overtones, delicate spices, supported by generous acidity, restrained tannin and a long finish.

Vintage
2021

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 - 450 m

Vineyard age
25 - 47 years

Plant spacing
3,00m x 1,00m

Harvest
Third week of September

Vinification
Stainless steel tanks and big oak casks. 40 days of maceration on the skins

Aging
36 months in 500 litre French oak barrels 1/3 new and 2/3 second use

Refining
5 months in bottle

Bottled
July 2025

Production
42.500 bottles

Alcohol level
15%