

Brunello di Montalcino d.o.c.g.



Power and structure are balanced with superb elegance in Brunello di Montalcino La Mâgia, 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%