LA MAGIA
MONTALCINO

Rosso di Montalcino d.o.c.



Produced from the same grapes as our Brunello, but with a different vinification process and aged for only six months in 'third use' casks, this youthful wine possesses personality in abundance, typified by lively fruit and a fresh appeal that makes it suitable for all occasions, formal and informal.

Vintage
2024

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 - 450m

Vineyard age
16 - 22 years

Plant spacing
2,3m x 0,8m

Harvest
First week of October

Vinification
Cold maceration, fermentation in stainless steel tanks, temperatures of fermentation under 26°

Aging
9 months 100% in tonneau (500l), big barrels (40hl and 70hl) and amphora (750l)

Bottled
September 2025

Production
20.000 bottles

Alcohol level
13,5%