LA MAGIA
MONTALCINO

Brunello di Montalcino Riserva d.o.c.g.

Only produced in exceptional years from the very best grapes, our Riserva embodies the defining characteristics of classic Brunello.
Aged in new casks for a period of three and a half to four years, this magnificent wine with its extraordinary harmony and elegance guarantees fine drinking for years to come.

Vintage
Riserva 2020

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 - 450mt above sea level

Vineyard age
47 years

Plant spacing
3,00m x 1,00m

Harvest
Third week of September

Vinification
Large oak casks. 45 days of maceration on the skins

Aging
40 months in 500 liter new French oak barrels

Refining
18 months in bottle

Bottled
June 2024

Production
3.800 bottles

Alcohol level
15%