



FLAUTO MAGICO
BRUNELLO DI MONTALCINO RISERVA D.O.C.G.

<i>Grape variety:</i>	Sangiovese grosso
<i>Location:</i>	in the hills around Montosoli
<i>Altitude:</i>	250 m (820 ft)
<i>Aspect:</i>	North
<i>Vineyard:</i>	Mozart Vineyard perfused 24 hours a day with music of Mozart
<i>Soil type:</i>	Loamy – clay
<i>Pruning & Trellising:</i>	Guyot
<i>Grape yield:</i>	32 hl/ha
<i>N° of bottles:</i>	1500
<i>Picking:</i>	by hand from the beginning of October. Selection table before entering in vat
<i>Fermentation & maceration:</i>	spontaneous in temperature controlled stainless steel vats. Practice of délestage and maceration of 25-30 days
<i>Ageing:</i>	minimum 48 months in French oak barrels using for 3 months the practice of batonnage.
<i>Pre -release:</i>	minimum 12 months in bottle

Comment

Color dark ruby red with garnet shades. Aroma: intense aromas of black cherry, cedar and violet. Taste: bright red cherry flavors, with more elegant tannins than the Brunello classic...thanks to Amadeus? Perhaps, but we'll let you be the judge.