

LA FORTUNA

MAGNUS Sant'Antimo Rosso DOC

A blend of 40% Sangiovese, 30% Cabernet Sauvignon and 30% Petit Verdot. The colour is deep, with purple hues, while the nose is characterised by candied citron, blueberries and red berries. It tastes very elegant and has a lingering persistency, thanks to the finely textured tannins and glyceric richness in the finish, offering perfect sensorial correspondence.

HARVEST 2011

Grape Varieties

40% Sangiovese, 30% Cabernet Sauvignon
30% Petit Verdot.

Production zone

Montalcino (Si)

Harvest period

25-28 September.

Average age of vines in production

13 years

Fermentation's length

12 Days

Type of fermentation

Thermoconditioned and unleavened

Time spent on skins

19 days

Yearly production

25,00 hl.

Ageing

18 Months in French oak barriques (Allier)

Bottle ageing

3 months before the release on the market

Bottling

March 2013

Bottles Produced

3333 of 0.750 l.

Alcohol Content

14,00%



LA FORTUNA

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