

LA FORTUNA

MAGNUS Sant'Antimo Bianco DOC

The estate's most recently created wine, a white made with 100% Viognier, planted in sandy soil which is in actual fact the bed of an old, dried-up lake. A grape-variety with very limited production and great concentration. A wine which is hard to find, characterised by reduced acidity and outstanding sensorial intensity.

HARVEST 2013

Grape Varieties

100% Viognier

Production zone

Montalcino (Si)

Harvest period

28 September

Average age of vines in production

5 years

Periodo di fermentazione

8 days

Tipo di fermentazione

Thermoconditioned and unleavened

Yearly production

8.00 hl.

Bottle ageing

2 months before the release on the market

Bottling

March 2014

Bottles Produced

1.000 da 0.750 l

Alcohol Content

14.00%



LA FORTUNA

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