



Sant'Antimo Bianco Magnus

The last wine in order of arrival produced by the winery, a 100% Viognier white, planted on sandy soil, actually the bed of an old dry lake. A vine of low productivity and great concentration. A hard-to-find wine characterized by restrained acidity and remarkable olfactory intensity.

VINTAGE 2011

DESIGNATION OF ORIGIN DOC

GRAPE VARIETIES 100% Viognier

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 28 September

AVERAGE AGE OF VINES IN PRODUCTION 5 years

FERMENTATION'S LENGHT 8 days

TYPE OF FERMENTATION Fermented in small French oak barrels

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

ALCHOOL CONTENT 14.00%