

# Magis

**TYPE:**  
Still red wine

**VINTAGE:**  
2019

**GRAPES:**  
Barbera – Croatina – Moradella

**VINEYARD:**  
Located in the Lombard/Pavia Apennines on the Pernione hill in Rocca Susella.  
Soil: Calcareous-clay.  
Growing method: Natural and Organic.  
Planting year: 2010  
Training system: Low Guyot.  
Vines per hectare: 3,000  
Yield: 50 quintals per hectare – 2 kg/vine.  
Altitude: 350–400 m a.s.l.  
Harvest: First/second week of October at confirmed phenolic ripeness.

**VINIFICATION:**  
Harvest in small crates; destemming, gentle crushing, and fermentation in steel tanks. Maceration: 12–14 days. Racking with light pressing yields 30–32 hl/ha.  
Aging: 24 months in steel/fiberglass tanks + 12 months in wood; additional bottle aging.

**TASTING NOTES:**  
Intense ruby red, balanced acidity, low tannins. Fruity notes (plum, blackberry), evolving into forest floor, spices (black pepper, cinnamon), and balsamic notes.

**ALCOHOL:**  
15.00% Vol

**PAIRINGS:**  
Great with cured meats, red meat dishes, aged cheeses.

**SERVING TEMPERATURE:**  
16–17°C

**FORMAT:**  
0.75 L

Contains sulfites

