



Lupi e Sirene Riserva - 2019

Brunello di Montalcino DOCG

Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm
leads to Love leads to Magic leads to Universal Love. Because
Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.

- Francesco Illy -

Appellation

Brunello di Montalcino DOCG

Grape variety

Sangiovese 100%

Vintage

2019

First year of production

2003

Alcohol

14,5%

Number of bottles produced

13.000

Vine training system and density

Alberello, 11.000 per hectare

Soil	Brown marl, lightly alkaline with granitic skeleton
Yield per hectare	50 quintals
Harvest	Manual, during the first weeks of September
Yeast	Indigenous
Sulphite Content	45 mg/L
Vinification	Fermentation and maceration for 20-25 days in opened oak barrels, 80% of the fermentation is carried out with open cask pump overs. The remaining 20% is piemontesina-style, by infusing the skins.
Ageing	36 months in big oak barrels and aging for 14 months minimum in concrete vats
Tasting notes	A bright delicate ruby red, which often describes our Riserva. Fine and elegant at the nose, with earthy and iron notes, which perfectly translate the soil of this special plot of land. Our Riserva 2019 is the outcome of a vintage of balance and richness, such characteristics become obvious in the palate where tannins appear to be silky and available, thus demonstrating an energy that will allow this wine to feel ready now, but that will also benefit from longer time in the bottle.
Availability	0.75 l - 1,5l

