



# 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.

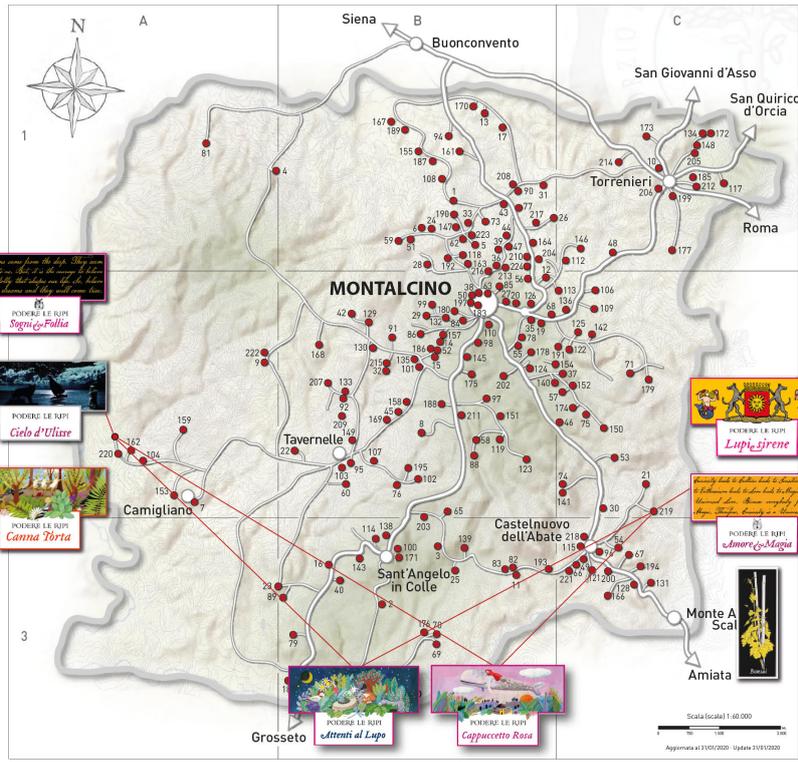
- Francesco Illy -

<b>Appellation</b>	Brunello di Montalcino DOCG
<b>Grape variety</b>	Sangiovese 100%
<b>Vintage</b>	2019
<b>First year of production</b>	2003
<b>Alcohol</b>	14,5%
<b>Number of bottles produced</b>	13.000
<b>Vine training system and density</b>	Alberello, 11.000 per hectare

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<b>Soil</b>	Brown marl, lightly alkaline with granitic skeleton
<b>Yield per hectare</b>	50 quintals
<b>Harvest</b>	Manual, during the first weeks of September
<b>Yeast</b>	Indigenous
<b>Sulphite Content</b>	45 mg/L
<b>Vinification</b>	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.
<b>Ageing</b>	36 months in big oak barrels and aging for 14 months minimum in concrete vats
<b>Tasting notes</b>	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.
<b>Availability</b>	0.75 l - 1,5l

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PODERE LE RUPI  
*Sogni e Follie*

PODERE LE RUPI  
*Cielo d'Ulisse*

PODERE LE RUPI  
*Canne Torte*

PODERE LE RUPI  
*Attemi al Lupo*

PODERE LE RUPI  
*Cappuccetto Rosa*

PODERE LE RUPI  
*Lupo di Sirene*

PODERE LE RUPI  
*Amore e Magia*



Scala Sociale 1:60.000  
Aggiornata al 31/03/2020 - Sigla 3102/0200