



Cielo d'Ulisse - 2020

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

100% Sangiovese

Vintage

2020

First year of production

2012

Alcohol

14,5%

Number of bottles produced

16.000

Vine training system and density

Spurred cordon with 4.800 plants per hectare

Soil	Shists and limestone with sedimentary alluvial soil, rich in silt and sand which ranges from blue galestro to alberese
Yield per hectare	35 quintals
Harvest	Manual, beginning of September
Yeast	Indigenous
Sulphite Content	38 mg/l
Vinification	Fermentation in big open-top casks for 20 days, the first 80% of the fermentation is carried out alongside open pump overs, whereas the remaining 20% of the fermentation is done piemontesina-style (infusion)
Ageing	36 months aging in oak barrels and 2 months in cement vats
Tasting notes	Cielo d'Ulisse 2020 is a wine that expresses its area of production and the vintage in all of its characteristics. It is harmonious and enjoyable in both character and taste. Coming from the vineyards on the western slopes, surrounded by the fresh forest, the juiciness of the fruit integrates perfectly with the gentle "hug" of the tannins. This vintage hasn't been generous in terms of quantities, but definately captivating and intriguing with a very interesting aging potential.
Availability	0,75 l 1,5 l

