



# Cielo d'Ulisse - 2020

## 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*

<b>Appellation</b>	<b>Brunello di Montalcino DOCG</b>
<b>Grape variety</b>	<b>100% Sangiovese</b>
<b>Vintage</b>	<b>2020</b>
<b>First year of production</b>	<b>2012</b>
<b>Alcohol</b>	<b>14,5%</b>
<b>Number of bottles produced</b>	<b>16.000</b>

<b>Vine training system and density</b>	Spurred cordon with 4.800 plants per hectare
<b>Soil</b>	Shists and limestone with sedimentary alluvial soil, rich in silt and sand which ranges from blue galestro to alberese
<b>Yield per hectare</b>	35 quintals
<b>Harvest</b>	Manual, beginning of September
<b>Yeast</b>	Indigenous
<b>Sulphite Content</b>	38 mg/l
<b>Vinification</b>	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)
<b>Ageing</b>	36 months aging in oak barrels and 2 months in cement vats
<b>Tasting notes</b>	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.
<b>Availability</b>	0,75 l 1,5 l

