



Sogni e Follia - 2021

Rosso di Montalcino DOC

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	Rosso di Montalcino DOC
Grape variety	100% Sangiovese
Vintage	2021
First year of production	2015
Alcohol	14%
Number of bottles produced	20.000
Vine training system and density	Spurred cordon, 4800 plants per hectare

Soil	Deep alluvial soil rich in silt and sand, mixed with irregular rocks: mostly gravel and alberese
Yield per hectare	60 quintals
Harvest	Manual during the second half of September
Yeast	Indigenous
Sulphite Content	30 mg/l
Vinification	Fermentation and maceration for 20 days in big open-tops oak barrels
Ageing	24 months aging in big oak barrels, and eight month in cement
Tasting notes	A deep ruby red with elegant orange shadows. In the nose, it expresses itself as a symphony of aromas going from an intense scent of cherry, strawberry, and violet to a fresh wild herbs aroma. For a Rosso di Montalcino, the wine is structured and refined, with a broad and smooth mouth and a long after taste.
Availability	0,75 l - 1,5 l - 3 l

