



Lupi e Sirene Riserva - 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	Sangiovese 100%
Vintage	2020
First year of production	2003
Alcohol	14%
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	40 quintals
Harvest	Manual, during the second 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 2 months in concrete vats
Tasting notes	After the widely acclaimed and outstanding 2019 vintage, the 2020 was initially somewhat overlooked. In reality, it turned out to be a vintage of great attention and balance. Expressive from the very beginning in the cellar, it has given us a Brunello that is generous and immediately enjoyable. Lupi e Sirene Riserva 2020 shows juicy, savory and elegant notes, with very refined tannins and a sense of balance that will be fascinating to follow over the years. A truly beautiful expression of a generous and well-balanced vintage.
Availability	0.75 l - 1,5l

