



Amore e Magia - 2021

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

Vintage

2021

First year of production

2008 as Rosso di Montalcino from 2015 as Brunello di Montalcino

Alcohol

14%

Number of bottles produced

14.500

Vine training system and density

Spurred cordon with 6.600 plants per hectare

Soil	Oceanic marl rich in clay and limestone
Yield per hectare	25 quintals
Harvest	Manual during the first week of September
Yeast	Indigenous
Sulphite Content	35 mg/l
Vinification	Fermentation in big open-top casks for 20-25 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	34 months aging in oak barrels and 5 months in cement vats
Tasting notes	A wine that fully expresses the most Mediterranean side of Montalcino. It tells the story of its place of origin, the hamlet of Castelnuovo dell'Abate, whose clay soils give the wine depth and intrigue. Rich in fresh aromas that blend beautifully with the complexity of the palate. Creamy tannins lend vitality and longevity. A challenging vintage, already showing great energy and character.
Availability	0,75 l - 1,5 l

