



Cielo d'Ulisse - 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	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	40 quintals
Harvest	Manual, second week of September
Yeast	Indigenous
Sulphite Content	27 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	34 months aging in oak barrels and 5 months in cement vats
Tasting notes	This wine originates on the western side, a naturally cool area where the vineyards are fully embraced by the surrounding forest. The alluvial soils, rich in stones, lend the wine an immediate lift and a natural elegance. Even in warmer vintages like 2021, this zone manages to retain tension and freshness with ease. Both the nose and palate show remarkable harmony, revealing notes of rose, crunchy red fruits, and a gentle progression toward spicy nuances.
Availability	0,75 l - 1,5 l

