



Sogni e Follia - 2016

2016

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
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Grape variety	100% Sangiovese
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Vintage	2016
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First year of production	2015
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Alcohol	13,5%
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Number of bottles produced	24.000
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Vine training system and density	Spurred cordon, 4800 plants per hectare
Soil	Schist and limestone
Yield per hectare	40 quintals
Harvest	Manual between the second half of September and the beginning of October
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation and maceration for 20 days in cement vats
Ageing	30 months aging in big oak barrels
Tasting notes	A deep ruby red with elegant orange shadows. In the nose, it expresses itself as a symphony of aromas going from the intense smell of cherry, strawberry, and violet to the fresh balsamic note of herbs. An impressive, broad structure that reveals a great minerality and a long lasting aftertaste. Serve with roast meat, aged cheeses, and pasta. Serving temperature from 16° to 18°C.
Availability	0,75L – 1,5L - 3L - 5L

