



# Lupi e Sirene Riserva - 2015

## 2015

### 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*

<b>Appellation</b>	<b>Brunello di Montalcino DOCG</b>
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<b>Grape variety</b>	<b>100% Sangiovese</b>
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<b>Vintage</b>	<b>2015</b>
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<b>First year of production</b>	<b>2003</b>
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<b>Alcohol</b>	<b>14,5%</b>
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<b>Number of bottles produced</b>	<b>13.800</b>
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Vine training system and density	Alberello, 11.000 plants per hectare
Soil	Brown marl, lightly alkaline with granitic skeleton
Yield per hectare	35 quintals
Harvest	Manual at the end of September
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation and maceration for 50 days in open-tops oak
Ageing	33 months ageing in oak barrel, followed by a passage of 9 months in cement and a minimum ageing of 19 months in bottle
Tasting notes	A bright delicate ruby red, that offers the typical transparency of Brunello. At the nose, it expresses a fine bouquet, where small red fruits are surrounded by earthy and irony notes. In the mouth it offers purity and energy without being excessive. A rich and linear body, so fluent and polished that will capture the total attention of all of your senses for a very long time. Serve with roasted meat, aged cheeses and pasta. Serving temperature from 16° to 18°C
Availability	0,75L – 1,5L-3L

