



Sogni e Follia - 2018

2018

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
--------------------	--------------------------------

Grape variety	100% Sangiovese
----------------------	------------------------

Vintage	2018
----------------	-------------

First year of production	2015
---------------------------------	-------------

Alcohol	13,5%
----------------	--------------

Number of bottles produced	16.000
-----------------------------------	---------------

Vine training system and density	Spurred cordon, 4800 plants per hectare
Soil	Schist and limestone with presence of alluvial soil, rich in silt and sand which ranges from blu galestro to alberese
Yield per hectare	30 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 big open-tops oak barrels
Ageing	36 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 an intense smell of cherry, strawberry, and violet to a fresh wild herbs aroma. For a Rosso di Montalcino, the wine is structured and refined, with a broad and smooth mouth and a long after taste. The 2018 vintage is one of the most fragrant and floral vintages of all time at Podere le Ripi, which we attributed to a mild summer and to the fresh and long ripening of the grapes.
Availability	0,75L - 1.5L - 3L

