



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

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

