



Cielo d'Ulisse - 2017

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	100% Sangiovese
Vintage	2017
First year of production	2012
Alcohol	13,5%
Number of bottles produced	20.266

Vine training system and density	Spurred cordon with 4.800 plants per hectare
Soil	Shists and limestone with sedimentary alluvia soil, rich in silt and sand which ranges from blue galestro to alberese
Yield per hectare	35 quintals
Harvest	Manual, at the end of September
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation in big open-top casks for 40 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	24 months aging in oak barrels and 20 months in cement
Tasting notes	Deep dark with lighter shadows, flavors are quite complex and the progression of different fragrances is endless, beginning with smaller black and red fruits, all surrounded by a vibrant and lively scent of fermentation. If you are patient, this scent will be turning into floral notes like rose and velvety flowers. Our vineyards on the western slopes are surrounded by a fresh forest and very close to the Ombrone river. This means that they can handle well warmer seasons, exactly like the 2017 has been. This is why the wine was able to maintain a nice dynamic taste, light without it being too sweet. At the same time the wine shows itself as quite ready and welcoming.
Availability	0,75L

