



# Amore e Magia - 2017

## 2017

### Brunello di Montalcino



*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**

**Grape variety**

**100% Sangiovese**

**Vintage**

**2017**

**First year of production**

**2008 Rosso di Montalcino, 2015 Brunello di Montalcino**

**Alcohol**

**14,5%**

**Number of bottles produced**

**10.600**

|   |  |
|---|--|
| <b>Vine training system and density</b> | <b>Spurred cordon with 6.600 plants per hectare</b>  |
| <b>Soil</b>                             | <b>Oceanic marl rich in clay and limestone</b>   |
| <b>Yield per hectare</b>                | <b>25 quintals</b>   |
| <b>Harvest</b>                          | <b>Manual during the first week of September</b>   |
| <b>Yeast</b>                            | <b>Indigenous</b>  |
| <b>Sulphite Content</b>                 |  |
| <b>Vinification</b>                     | <b>Fermentation in big open-top casks for 50 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)</b>   |
| <b>Ageing</b>                           | <b>26 months of aging in bigger barrel followed by 16 months in cement vats</b>  |
| <b>Tasting notes</b>                    | <b>A deep ruby red, richer when compared to wines grown from our other vineyards. In the nose, it expresses itself as a symphony of aromas ranging from the intense smell of red-orange and violets to fresh balsamic herbal notes. This vineyard is characterized by a more creamy and silky taste coupled with a fun and vibrant saltiness. The 2017 vintage has been one of the warmest ones we've ever experienced, which is why we decided to harvest 10-12 days earlier than usual. Wines from this vintage are certainly rich and Mediterranean. But we think that with the appropriate manoeuvres in the cellar, especially thanks to a longer time spent in the cement vats, the wines have an interesting energy</b> |
| <b>Availability</b>                     | <b>0,75L - 1,5L - 3L</b>   |

