



Sogni e Follia - 2019

2019

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	2019
First year of production	2015
Alcohol	13,5%
Number of bottles produced	32.000

Vine training system and density

Spurred cordon, 4800 plants per hectare

Soil

Deep alluvial soil rich in silt and sand, mixed with irregular rocks: mostly gravel and alberese

Yield per hectare

60 quintals

Harvest

Manual during the second half of September

Yeast

Indigenous

Vinification

Fermentation and maceration for 20 days in big open-tops oak barrels

Ageing

24 months aging in big oak barrels, and six month in cement

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 2019 vintage is one of the most enjoyable years, with a nice slim taste and very present and round tannins, which we attributed to an exceptional higher yield thanks to the good summer rain.

Availability

0,75L - 1,5L - 3L

