



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
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Grape variety	100% Sangiovese
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Vintage	2019
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First year of production	2015
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Alcohol	13,5%
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Number of bottles produced	32.000
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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
Sulphite Content	
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

