



Lupi e Sirene Riserva - 2017

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
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Grape variety	Sangiovese 100%
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Vintage	2017
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First year of production	2003
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Alcohol	14.5%
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Number of bottles produced	4660
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Vine training system and density

Alberello, 11.000 per hectare

Soil

Brown marl, lightly alkaline with granitic skeleton

Yield per hectare

25 quintals

Harvest

Manual at the end of September

Yeast

Indigenous

Vinification

Fermentation and maceration for 50 days in open-tops oak, the first 80% of the fermentation is carried out alongside open pump overs. The remaining 20% of the fermentation is done piemontesina style (infusion)

Ageing

42 months aging in oak barrels and minimum aging of 16 months in bottle

Tasting notes

A bright delicate ruby red, that offers the typical transparency of Brunello. At the nose, it expresses a fine bouquet, where small red fruits are surrounded by earthy and iron notes. In the mouth, it offers purity and energy without it being excessive. A rich and linear body, so fluent and polished that will capture the total attention of all of your senses for a very long time. Coming from an atypical vintage this wine shows a unique integration between hot and sweet feeling in the mouth and salty and sour soul which typically comes from this terroir.

Availability

0.75L

