



Cielo d'Ulisse - 2018

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

2018

First year of production

2012

Alcohol

14%

Number of bottles produced

16.000

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	28 months aging in oak barrels and 14 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 hidden scent of blackberries and brackish water. 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, like 2018. This is why the wine was able to maintain a nice dynamic taste, light without it being too sweet. The structure and texture of it are making us hope for great aging potential.
Availability	0,75L

