



# Cielo d'Ulisse - 2018

## 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

<b>Vine training system and density</b>	<b>Spurred cordon with 4.800 plants per hectare</b>
<b>Soil</b>	<b>Shists and limestone with sedimentary alluvia soil, rich in silt and sand which ranges from blue galestro to alberese</b>
<b>Yield per hectare</b>	<b>35 quintals</b>
<b>Harvest</b>	<b>Manual, at the end of September</b>
<b>Yeast</b>	<b>Indigenous</b>
<b>Sulphite Content</b>	
<b>Vinification</b>	<b>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)</b>
<b>Ageing</b>	<b>28 months aging in oak barrels and 14 months in cement</b>
<b>Tasting notes</b>	<b>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.</b>
<b>Availability</b>	<b>0,75L</b>

