



Amore e Magia - 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

2008 as Rosso di Montalcino from 2015 as Brunello di Montalcino

Alcohol

14,5%

Number of bottles produced

13.000

Vine training system and density

Spurred cordon with 6.600 plants per hectare

Soil	Oceanic marl rich in clay and limestone
Yield per hectare	25 quintals
Harvest	Manual during the first week of September
Yeast	Indigenous
Sulphite Content	
Vinification	Fermentation in big open-top casks for 50 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	24 months of aging in bigger barrel followed by 18 months in cement vats
Tasting notes	A deep ruby red, richer when compared to wines grown from our other vineyards. In the nose, it expresses itself as a symphony of aromas ranging from the intense smell of red-orange and violets to fresh balsamic herbal notes. This vineyard is characterized by a more creamy and silky taste coupled with a fun and vibrant saltiness. The 2018 vintage was mild with some refreshing rains in September. Wines from this vintage are certainly rich and Mediterranean. But we think that with the appropriate manoeuvres in the cellar, especially thanks to a longer time spent in the cement vats, the wines have an interesting energy and a long aging potential.
Availability	0,75L - 1,5L - 3L

