



# Attenti al Lupo - 2021

## 2021

### Indicazione Geografica Tipica



*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	Indicazione Geografica Tipica
Grape variety	Sangiovese
Vintage	2021
First year of production	2020
Alcohol	13,5%
Number of bottles produced	10.000

Vine training system and density	Spurred cordon and guyot, 5000 plants per hectare
Soil	Mix of different Montalcino soils from both expositions
Yield per hectare	40 quintals
Harvest	Manual between first week of September
Yeast	Indigenous
Sulphite Content	
Vinification	50% whole cluster fermentation, with 6 days of carbonic maceration in closed steel tank
Ageing	18 month in concrete vats and steel
Tasting notes	Slim and linear in the mouth, very good drinkability, at the nose, very fruit-forward, typical of the 2021 harvest. The colour is deep red. Great minerality, a slight bitterness develops as an after-taste. Serve with roast meat, aged cheeses and pasta. Serving temperature from 16° to 18°C.
Availability	0,75L

