



Attenti al Lupo - 2021

Toscana Rosso IGT

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

Toscana Rosso IGT

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

