



# Attenti al Lupo - 2022

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 -

<b>Appellation</b>	Toscana Rosso IGT
<b>Grape variety</b>	Sangiovese
<b>Vintage</b>	2022
<b>First year of production</b>	2020
<b>Alcohol</b>	13%
<b>Number of bottles produced</b>	12.000
<b>Vine training system and density</b>	Spurred cordon and guyot, 5000 plants per hectare

<b>Soil</b>	Mix of different Montalcino soils from both expositions
<b>Yield per hectare</b>	40 quintals
<b>Harvest</b>	Manual during first week of September
<b>Yeast</b>	Indigenous
<b>Sulphite Content</b>	30 mg/l
<b>Vinification</b>	100% whole cluster fermentation, with 10 days of carbonic maceration in closed steel tank
<b>Ageing</b>	12 month in concrete vats and steel
<b>Tasting notes</b>	Slim and linear in the mouth, very good drinkability, at the nose, very fruit-forward, typical of the carbonic fermentation. The colour is a bright 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.
<b>Availability</b>	0.75 L

