



Cielo d'Ulisse - 2019

2019

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	2019
First year of production	2012
Alcohol	13,5%
Number of bottles produced	16.000

Vine training system and density	Spurred cordon with 4.800 plants per hectare
Soil	Shists and limestone with sedimentary alluvial soil, rich in silt and sand which ranges from blue galestro to alberese
Yield per hectare	35 quintals
Harvest	Manual, beginning of September
Yeast	Indigenous
Sulphite Content	38 mg/l
Vinification	Fermentation in big open-top casks for 20 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	30 months aging in oak barrels and 12 months in cement
Tasting notes	Bright ruby 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. 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.
Availability	0,75L

