



# Amore e Follia - 2019

## 2019

### 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	50% Syrah, 50% Sangiovese
Vintage	2019
First year of production	2007
Alcohol	14%
Number of bottles produced	20.000

Vine training system and density

Spurred cordon and guyot, 6600 plants per hectare

Soil

Mix of different Montalcino soils (among which clay and limestone)

Yield per hectare

45 quintals

Harvest

Manual between the second half of September and the beginning of October

Yeast

Indigenous

Sulphite Content

Vinification

Fermentation and maceration for 25 days in open oak barrels

Ageing

15 month in concrete vats

Tasting notes

Slim and linear in the mouth, very good drinkability, at the nose, very fruit-forward, typical of the 2019 harvest. Deep red with light purple shadows. 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 – 1,5L - 3L - 5L

