



# Lupi e Sirene Riserva - 2018

## 2018

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*

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<b>Appellation</b>	<b>Brunello di Montalcino DOCG</b>
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<b>Grape variety</b>	<b>Sangiovese 100%</b>
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<b>Vintage</b>	<b>2018</b>
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<b>First year of production</b>	<b>2003</b>
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<b>Alcohol</b>	<b>14%</b>
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<b>Number of bottles produced</b>	<b>12.000</b>
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Vine training system and density	Alberello, 11.000 per hectare
Soil	Brown marl, lightly alkaline with granitic skeleton
Yield per hectare	50 quintals
Harvest	Beginning of September
Yeast	Indigenous
Sulphite Content	50 mg/l
Vinification	Fermentation and maceration for 20-25 days in open-tops oak, the first 80% of the fermentation is carried out alongside open pump overs. The remaining 20% of the fermentation is done piemontesina style (infusion)
Ageing	24 months aging in oak barrels and minimum aging of 18 months in cement vats
Tasting notes	A bright delicate ruby red, that offers the typical transparency of Brunello. At the nose, it expresses a fine bouquet, where small red fruits are surrounded by earthy and iron notes. In the mouth, it offers purity and energy without it being excessive. A rich and linear body, so fluent and polished that will capture the total attention of all of your senses for a very long time.
Availability	0,75 l - 1,5l

