



# Sogni e Follia - 2020

## 2020

### Rosso di Montalcino DOC



*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>	<b>Rosso di Montalcino DOC</b>
<b>Grape variety</b>	<b>100% Sangiovese</b>
<b>Vintage</b>	<b>2020</b>
<b>First year of production</b>	<b>2015</b>
<b>Alcohol</b>	<b>14%</b>
<b>Number of bottles produced</b>	<b>20.000</b>

Vine training system and density	Spurred cordon, 4800 plants per hectare
Soil	Deep alluvial soil rich in silt and sand, mixed with irregular rocks: mostly gravel and alberese
Yield per hectare	60 quintals
Harvest	Manual during the second half of September
Yeast	Indigenous
Sulphite Content	30 mg/l
Vinification	Fermentation and maceration for 20 days in big open-tops oak barrels
Ageing	24 months aging in big oak barrels, and eight month in cement
Tasting notes	A deep ruby red with elegant orange shadows. In the nose, it expresses itself as a symphony of aromas going from an intense smell of cherry, strawberry, and violet to a fresh wild herbs aroma. For a Rosso di Montalcino, the wine is structured and refined, with a broad and smooth mouth and a long after taste.
Availability	0,75 l - 1,5 l - 3 l

