



Amore e follia 2016

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

Appellation	Toscana Rosso IGT
Grape variety	90% Syrah, 5% Merlot, 5% Sangiovese
Vintage	2016
First year of production	2007
Alcohol	14,5%
Number of bottles produced	8.000

Vine training system and density

Spurred cordon and guyot, 6600 plants per hectare

Soil

Clayish and limestone

Yield per hectare

45 quintals

Harvest

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

Yeast

Indigenous

Vinification

Fermentation and maceration for 25 days in open-tops oak tuns

Ageing

24 months aging in big oak barrels, followed by a passage of 6 months in bottle.

Tasting notes

Very deep red with purple shadows, a large bouquet of black fruits, forest floor, pine wood with a hint of white rose and jasmine. Distinctive texture of well-bound tannins paired with a great minerality, a slight bitterness develops as after-taste. Serve with roast meat, aged cheeses and pasta. Serving temperature from 16° to 18°C.

Availability

0,75L – 1,5L

