



Cielo d'Ulisse 2016

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
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Grape variety	100% Sangiovese
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Vintage	2016
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First year of production	2012
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Alcohol	.
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Number of bottles produced	10.000
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Vine training system and density	Spurred cordon with 4.000 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	40 quintals
Harvest	Manual at the end of September
Yeast	Indigenous
Vinification	Fermentation in big open top casks for 40 days
Ageing	33 months ageing in oak barrel and 12 months in cement
Tasting notes	The best vintage we have had from this western vineyard. Its qualities start from the color: deeply dark but light at the same time. The flavor is really complex and the progression of different fragrances is endless, it begins with little black and red fruits, all surrounded by a vibrant and lively scent of fermentation. If you're patient, such scent will be turning into floral notes like rose and velvety flowers. The taste is super savory and flavorful, with all the verticality and freshness typical of the 2016 vintage, with a very long after taste.
Availability	0,75L

