



# Amore e Magia 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*

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<b>Appellation</b>	<b>Brunello di Montalcino DOCG</b>
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<b>Grape variety</b>	<b>100% Sangiovese</b>
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<b>Vintage</b>	<b>2016</b>
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<b>First year of production</b>	<b>2015</b>
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<b>Alcohol</b>	<b>14%</b>
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<b>Number of bottles produced</b>	<b>16.000</b>
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Vine training system and density	Spurred cordon with 6.600 plants per hectare
Soil	Oceanic marl rich in clay and limestone
Yield per hectare	35 quintals
Harvest	Manual between the second half of September and the beginning of October
Yeast	Indigenous
Vinification	Fermentation and maceration for 50 days in big open-tops oak barrels.
Ageing	33 months of ageing in the bigger barrel followed by 12 month in cement vats and a minimum aging of 12 months in bottle
Tasting notes	A deep ruby red, richer when compared to wines from our other vineyards. In the nose it expresses itself as a symphony of aromas going from the intense smell of red orange and violet to the fresh balsamic note of herbs. This vineyard is characterized by a more creamy and silky taste coupled with a fun and vibrant saltiness. Serve with roast meat, aged cheeses and pasta. Serving temperature from 16° to 18°C
Availability	0,75L – 1,5L – 3L

