



Lupi e Sirene Riserva - 2016

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	2003
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Alcohol	14%
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Number of bottles produced	15.290
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Vine training system and density	Alberello, 11.000 plants per hectare
Soil	Brown marl, lightly alkaline with granitic skeleton
Yield per hectare	65 quintals
Harvest	Manual at the end of September
Yeast	Indigenous
Vinification	Fermentation and maceration for 50 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	36 months aging in oak barrels, followed by a passage of 12 months in cement and a minimum aging of 16 months in bottle
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 irony 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. All of the above characteristics are typical of this balanced 2016 vintage, the climate favoured a slower and balanced ripening of the grapes.
Availability	

