

Podere le Ripi Amore e Magia Brunello di Montalcin

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Hand-picked, fermentation and maceration for 50 days in large open top barrels

ALCOHOL BY VOLUME: 14.5%

AGING: 3 years big barrel, 1 in cement, 1 in bottle



THE STORY

The estate has been called Podere Le Ripi since the year 1200 when the area was inhabited by shepherds and farmers. In 1997, I bought these 54 hectares

of pure, unspoilt and wild land from a Sardinian shepherd and three years later began planting the first vines. In fact, I had just wanted to buy a lovely house in

Tuscany but I fell in love so deeply with this untouched landscape that I became a wine-grower.

PHILOSOPHY: The winemaker Sebastien Nassello says, "Organics are great because they aim to do no harm to the earth, Biodynamics are better because they make the environment more healthy."

THE ADJECTIVES

OVERALL: Rich, expressive, elegant, silky

AROMAS / FLAVORS: Blood orange, cherry, violets, balsamic, fine herbs, Christmas spice

MOUTHFEEL: Rich, powerful, silky, creamy

THE SELLING POINTS

One of the best Brunellos made. Feminine and powerful.

PAIRINGS: Roast and grilled meats, aged cheese, pasta

