

# Podere le Ripi Cielo d'Ulisse Brunello di Montalci

## THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Hand-picked, fermentation and maceration for 40 days in large open top barrels

ALCOHOL BY VOLUME: 13.5%

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

ANNUAL PRODUCTION: 10,000 bottles produced



## 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:** Concentrated and elegant

**AROMAS / FLAVORS:** Black and red fruits, leather, truffle

**MOUTHFEEL:** Full-bodied and balanced

## THE SELLING POINTS

An excellent introduction to the winery

**PAIRINGS:** Roast and grilled meats, aged cheese, pasta

