

# Podere le Ripi Amore e Magia Brunello di Montalcino

## 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

