Podere le Ripi Amore e Fo<u>llia Toscana R</u>osso Syrah



COUNTRY: Italy REGION: Tuscany APPELLATION: Toscana IGT CEPAGE: 50% Syrah, 50% Sangiovese WINEMAKING: Manual harvesting, fermentation for 25 days in open top oak tuns. Spontaneous, indigenous ferment, whole cluster

ALCOHOL BY VOLUME: 14.0% AGING: 15 months in concrete vats ANNUAL PRODUCTION: 20,000 bottles

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: Bright, fruit forward AROMAS / FLAVORS: Very ripe red berries MOUTHFEEL: Linear, medium bodied

The Selling Points

A super-Tuscan from Montalcino AWARDS: 92pts James Suckling SUSTAINABILITY: Certified Biodynamic PAIRINGS: Roast meat, aged cheeses and pasta



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Love is essentially crazy. But

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PODERE LE RIPI

Amore & Follia

Toscana

INDICAZIONE GEOGRAFICA TIPICA **Rosso**

IMBOTTIGLIATO ALL'ORIGINE DA AZ. AGR. PODERE LE RIPI SRL (TRIESTE) IN MONTALCINO - ITALIA

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