

Podere le Ripi Amore e Follia Toscana Rosso Syrah

THE FACTS

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

