Podere le Ripi Sogni e Fo<u>lia Rosso di M</u>ontalcino

THE FACTS



APPELLATION: Montalcino

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: Savory and structured

AROMAS / FLAVORS: cherry, strawberry, violet,

leather, truffle, balsamic and herbs

MOUTHFEEL: Fruit upfront, minerally and savory

THE SELLING POINTS

PAIRINGS: Roasted meat, aged cheeses and pasta



AAMPOOZS

