

Podere le Ripi Sogni e Folia Rosso di Montalcino

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Montalcino
CEPAGE: 100% Sangiovese
WINEMAKING: Handpicked, macerated and fermented in cement vats for 20 days
AGING: 3 years in large barrels and 1 year in bottle
ANNUAL PRODUCTION: 24,000 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: Savory and structured

AROMAS / FLAVORS: cherry, strawberry, violet, leather, truffle, balsamic and herbs

MOUTHFEEL: Fruit upfront, minerally and savory

THE SELLING POINTS

Aged longer than other Rossos, basically a baby Brunello

SUSTAINABILITY: Certified Biodynamic

PAIRINGS: Roasted meat, aged cheeses and pasta

