

Podere le Ripi Cielo d'Ulisse Brunello di Montalcino

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Hand-picked, fermentation and maceration for 40 days in large open top barrels

ALCOHOL BY VOLUME: 13.5%

AGING: 3 years big barrel, 1 cement, 1 bottle

ANNUAL PRODUCTION: 10,000 bottles produced

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: Concentrated and elegant

AROMAS / FLAVORS: Black and red fruits, leather, truffle

MOUTHFEEL: Full-bodied and balanced

THE SELLING POINTS

An excellent introduction to the winery

PAIRINGS: Roast and grilled meats, aged cheese, pasta

