

Podere le Ripi Lupi e Sirene Brunello Riserva

THE FACTS

COUNTRY: Italy
REGION: Tuscany
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 Sébastien 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: Fresh, complex and powerful

AROMAS / FLAVORS: cherry, plum, strawberry, violet, herbs

MOUTHFEEL: Rich power and tannin

THE SELLING POINTS

PAIRINGS: Roasted meat, steak, mushrooms, aged cheese, pasta

