

# Podere le Ripi Amore e Follia Toscana Rosso Syrah

## THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 50% Sangiovese, 50% Syrah

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

