



IPO WINES

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Brunello di Montalcino

SOIL TYPE
Rock fragments

VARIETAL(S)
100% Sangiovese Grosso

FARMING
Organic

WINEMAKER
Pierre Jean Monnoyer



2014 Casa Raia Brunello di Montalcino

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

It is a story of destiny that is at the origin of the beautiful adventure of Casa Raia.

A meeting between Pierre Jean Monnoyer, French of Corsican and Burgundian origin and an old vineyard belonging to the Temertey family, near the village of Montalcino. The vineyard once belonged to the prestigious Biondi Santi family and has an exceptional terroir; it is said that these terraces saw the first vines of sangiovese grosso in Montalcino

In 2004, a great French winemaker in Montalcino, Lionel Cousin of Azienda Cupano said to Pierre Jean during his harvest: "Making a wine with this terroir of scarnacuoia is a dream. Harvest, ferment, even with a stainless steel tank outside and you'll see, it's easy, you'll make a great wine with this terroir". From 2006-2007, well surrounded by organic winegrower friends in Montalcino, Campi di Fonterenza and Pian dell'Orino, Pierre Jean vinified his first natural Brunello, adopting the old adage: "The vine makes wine".

WINE NOTES

Intense ruby red color with garnet reflections. Opens with floral aromas reminiscent of violet, then fruity notes emerge, reminiscent of orange with toasted licorice elements inserted. Riper aromas, long and delicious, drink or hold.

Pretty regular spring with just rains in April and May. The summer was cool, characterized by never high temperatures that allowed a slow and gradual development of the plant, but also by frequent rains that severely demands accurate management in the vineyard. Finally, September was characterized by beautiful days interspersed with good amount of rains which allowed the fruits to progress in a slow but gradual accumulation of sugars and polyphenolic components. The harvest was therefore carried out in several moments in order to best select the best bunches.

89 points, "The Casa Raia 2014 Brunello di Montalcino (with only 1,633 bottles released) exhibits ripe characteristics of black plum, cherry and dried blackberry. The core of this wine is packed tight with dark fruit. On the bouquet, the wine shows volume and density, but the mouthfeel ultimately proves thinner and less impactful in comparison. Fruit is sourced from 40-year-old vines that have the deep root systems to ride out a difficult vintage like 2014. This wine has shown steady improvement over these past years." - Wine Advocate