



IPO WINES

2015 Casa Raia Brunello di Montalcino

IMPORTED BY 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



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 with garnet shades. At first intense aromas of ripe fruit like sour cherry and blackberry well integrated with tertiary elements given by the long aging in big barrels and the necessary bottle refining. Smooth cherries, great structure, pure élégance.

During the first week of April our Sangiovese vines have sprouted and they kept growing thanks to the abundant water supply from 2014 and 2015 winter rainfall. The weather was then dry and sunny, at the beginning of August some rainy days helped the vines and the temperature dropped allowing the plants to make the photosynthesis in the best conditions and to obtain the perfect ripeness.

This vintage has been rated ad a 5 stars vintage by the Consorzio del vino Brunello di Montalcino.

94 points, "Originally from Corsica, Pierre Jean Monnoyer farms his small 4.5-hectare estate organically in the Val d'Orcia. Only 3000 bottles were produced from the single hectare plot dedicated to Brunello.

The 2015 Casa Raia Brunello di Montalcino is traditional and pleasantly rustic, with aromas of saddle leather, sour cherry fruit, lavender and Mediterranean herbs. The palate has generosity that speaks to the warmth of the vintage, with sun-kissed raspberry, tomato leaf, and clove. The wine has classic structure, though the acidity is tempered by the vintage. This lovely and charming red is a joy to drink now or over the next 10 years." - Jeb Dunnuck