



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



2016 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. Scents very elegant on the nose, aromas of ripe red fruits like black cherry and blueberry emerge immediately, spicy elements reminiscent of thyme and cinnamon blend well, with an elegant mineral finish with hints of graphite. In the mouth a lot of energy and concentration, but also a nice acidity which gives the right tension. Very persistent, suitable for long aging in the bottle.

The 2016 vintage was an excellent year characterized by good rains in April and May which gave the plant good vegetative development. The summer months were characterized by the month of June which was particularly rainy, which particularly occupied us in phytosanitary control, but this also contributed to the growth of the branches, while the month of July was particularly hot, which favored the formation of the bunch and accelerated the veraison phase. The drop in temperatures in August favored the movement towards the clusters of all the substances necessary to obtain a product of excellent quality, from a polyphenolic and aromatic point of view. September was cool but sunny, guaranteeing an excellent harvest from a health and quality point of view. Vintage rated five stars by the Brunello di Montalcino wine consortium.

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. 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.