



**IPO WINES**

## 2011 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

Sangiovese Grosso planted in 1975. Aged 4 years in barriques and 5 months in bottle. Total production in bottles: 3,800.

92 points, "Casa Raia produces 100% 'Natural' wines that are an expression of the owners' deep commitment to the uncompromising production of authentic, quality wines. Ripe fruit aromas - cherry and wild strawberry - with spicy notes of chocolate and dried plums. Balanced, with a long finish." - James Suckling

