



**IPO WINES**

**COUNTRY**

Italy

**REGION**

Tuscany

**APPELLATION**

Brunello di Montalcino

**SOIL TYPE**

Rock fragments

**VARIETAL(S)**

2% Merlot

3% Cabernet Franc

5% Canaiolo

90% Sangiovese

**FARMING**

Organic

**WINEMAKER**

Pierre Jean Monnoyer

## 2015 Casa Raia Bevilò Toscana

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, bright and clear. Hints of fresh fruits like raspberry with spicy elements of thyme and indian spices. Showing aromas, harmoniously ripe tannins, spicy finish. During the first week of April 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.

