



## 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

Traditional

### WINEMAKER

Pierre Jean Monnoyer

# 2017 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

The impact on the nose is good where fruity notes of ripe fruit such as blackberries and blueberries are well integrated with tertiary elements due to aging. Ripe fruits, precise tannins, pleasantly fresh finish. The 2017 season was characterized by a rather mild winter with temperatures slightly above average. The summer and spring periods were characterized by high temperatures and low rainfall. This has resulted in a contained production charge but our loose and deep soils have however allowed a good vegetative growth with consequent excellent maturation phase. The grapes arrived at the time of the harvest healthy, intact and perfectly ripe.

