



IPO WINES

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Brunello di Montalcino

SOIL TYPE
Rock fragments

VARIETAL(S)
0% Cabernet Sauvignon
0% Merlot
10% Canaiolo
90% Sangiovese

FARMING
Organic

WINEMAKER
Pierre Jean Monnoyer



2018 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. Transference happens in aged French oak barrels in an underground cantina, where the exchange of humidity is achieved through floor openings under the barrels. The wines undergo natural malolactic fermentation before the winter and are then transferred into the oak aging barrels, leaving behind the heavy lees. While natural evaporation occurs, the barrels are topped up and the aging process is monitored diligently. This is 90% Sangiovese and Canaiolo (Cabernet Franc and Merlot). The Bevilò blends from the different barrels are assembled according to our own specifications (without filtration) then aged two years in oak barriques or tonneaux and bottled on the premises.