



IPO WINES

2018 Casa Raia Toscana "Bevilo" Rosato

IMPORTED BY IPO Wines

COUNTRY

Italy

REGION

Tuscany

APPELLATION

Brunello di Montalcino

SOIL TYPE

Rock fragments

VARIETAL(S)

0% Cabernet Sauvignon

0% Merlot

0% Sangiovese

FARMING

Traditional

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

The "Bevilo" Toscana (roughly translated to Drink it!) is a blend of Sangiovese Grosso, Cabernet Sauvignon and Merlot. The wine sees two years in barriques with another two months in bottle before release, while the "Bevilo" Rosato represents the best of the "Bevilo" Rosso but for those that prefer not to wait that long...

