



# PODERE LE RIPI

montalcino  
tuscany

Francesco Illy was born in Trieste but lived in Switzerland promoting his family's famous coffee business from the late 1970s. Long dreaming of a Tuscan home, Illy was thrilled when he was able to acquire the 133-acre Le Ripi estate in 1997. "In fact, I had just wanted to buy a lovely house in Tuscany but I fell in love so deeply with this untouched landscape that I became a wine-grower."

Illy began planting his vineyards over 15 years ago, and the very process transformed him into an impassioned steward of the land, bringing into strong profile the specific values of Le Ripi's variety of ancient soils and micro-organisms. Illy adopted organic and then biodynamic viticultural mechanisms. Conscientious farming encourages a rich and vigorous tapestry of nutritious grape-growing materials that create complex wines from healthier plants grown in life-brimming, more 'interesting' soils. The earth here is clay, often mixed with sodium, tuff and siliceous sand compressed by geological pressures, limestone boulders compacted and then rounded in seas and rivers over hundreds of millions of years.



Le Ripi includes 9 hectares of Sangiovese (one certified Brunello di Montalcino), 2 hectares each of Syrah and Merlot, and a hectare of Pinot Noir. Illy describes Le Ripi as "the most wonderful adventure of my life." Grapes are gently hand-harvested in early mornings in stages determined by ripening of each parcel in each vintage.

*"We believe products express the love people have invested in them during production. That's why we invest a lot in our people. Economically and emotionally, we are involved with our people, and we are a team of friends. Most have been working with us for many years and they are very proud of the wines they make. Particularly Sebastian (our oenologist) and Alessandro (our agronomist): we love to share lunches and dinners discussing our wines and comparing them to others."*

## **ROSSO di MONTALCINO** *Amore & Follia.*

**6,600** Sangiovese vines/hectare on spurred cordon and guyot in clayish and limestone soils. Harvested in the second half of September through early October. Fermented/macerated 25 days in open-top oak tuns, followed by 34 months in small oak barrels followed by a minimum of 36 months in bottle. *Very deep red with purple shadows; large bouquet of black fruits, forest floor, and pine wood with a hint of white rose and jasmine; distinctive texture and excellent minerality, with a slight bitterness on the finish.*

## **ROSSO di MONTALCINO** *Amore & Magia.*

**6,600** Sangiovese vines/hectare on spurred cordon in clayish and limestone soils. Harvested at 4500 kg/ha yields and fermented/macerated 25 days in open-top oak tuns. The wine then sees 36 months in oak barrel, 12 months in cement followed by a minimum of 12 months in bottle. *Symphony of aromas from intense cherry, strawberry, and violet to fresh balsamic-tinged scents of herbs; impressive, broad structure with great minerality and a slightly bitter aftertaste.*

## **BRUNELLO di MONTALCINO RISERVA**

**11,000** Sangiovese vines/hectare, trained Gobelet (head-trained bush vines). Harvested at 3500 kg/ha yields in the first 10 days of October. Fermented/macerated 25 days in open-top oak tuns, followed by 48 months in oak, 12 months in cement, and then a minimum of 12 months in bottle.

## **ROSSO di MONTALCINO BONSAI**

Illy's Bonsai wine: **62,500** Sangiovese vines/ha harvested in late September at yields of about 2230 pounds/acre. Fermented/macerated in oak open-top tuns for about 25 days, then aged 36 months in oak and finally 18 months in bottle.

*Thank you for your time and for your interest in Connoisseur Wines*

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