PODERE LE RIPI
Montalcino



Attenti al Lupo - 2022

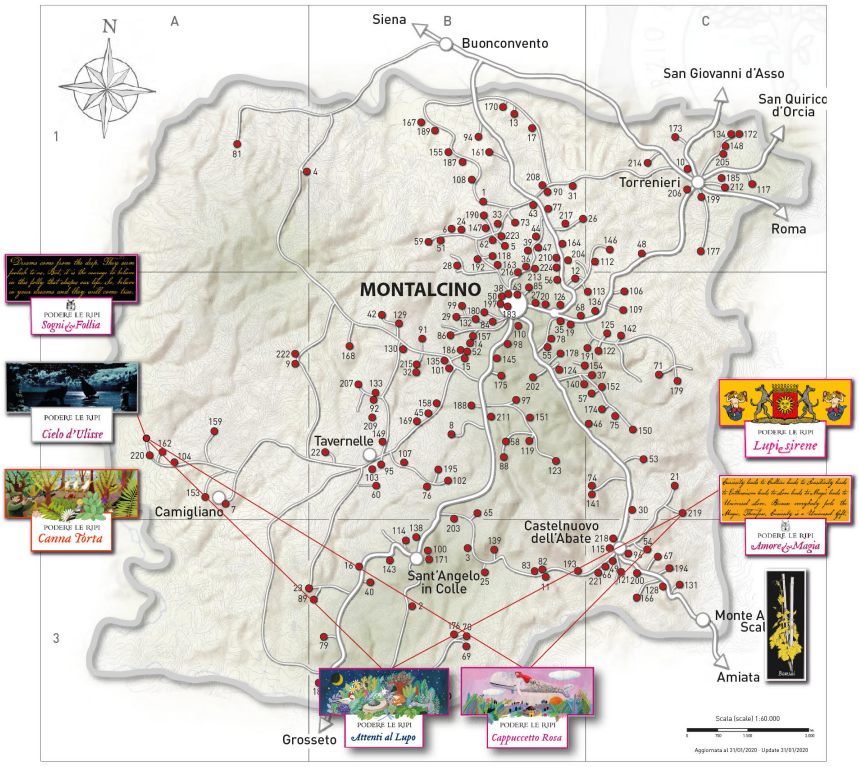
Toscana Rosso IGT

Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm leads to Love leads to Magic leads to Universal Love. Because Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.

- Francesco Illy -

Appellation	Toscana Rosso IGT
Grape variety	Sangiovese
Vintage	2022
First year of production	2020
Alcohol	13%
Number of bottles produced	12.000
Vine training system and density	Spurred cordon and guyot, 5000 plants per hectare

Soil	Mix of different Montalcino soils from both expositions
Yield per hectare	40 quintals
Harvest	Manual during first week of September
Yeast	Indigenous
Sulphite Content	30 mg/l
Vinification	100% whole cluster fermentation, with 10 days of carbonic maceration in closed steel tank
Ageing	12 month in concrete vats and steel
Tasting notes	Slim and linear in the mouth, very good drinkability, at the nose, very fruit-forward, typical of the carbonic fermentation. The colour is a bright red. Great minerality, a slight bitterness develops as an after-taste. Serve with roast meat, aged cheeses and pasta. Serving temperature from 16° to 18°C.
Availability	0.75 L


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Siena
Buonconvento
San Giovanni d'Asso
San Quirico d'Orcia
Torrenieri
Roma
MONTALCINO
Tavernelle
Camigliano
Castelnuovo dell'Abate
Sant'Angelo in Colle
Monte Amiata
Grosseto
PODERE LE RIPI
Sogni & Follia
PODERE LE RIPI
Cielo d'Ulisse
PODERE LE RIPI
Canna Torta
PODERE LE RIPI
Lupi & sirene
PODERE LE RIPI
Amore & Magia
PODERE LE RIPI
Attenti al Lupo
PODERE LE RIPI
Cappuccetto Rosa
Scala (scale) 1:60.000
Aggiornata al 31/01/2020 - Update 31/01/2020