

Ripanera



Ripanera Terra Di Ripanera

This small, 40 acre estate nestled in the hills above Florence is one of the most avant-garde in Tuscany. It is an organic estate with no artificial fertilizers or weed killers of any kind used. Created in 1964, it has been carefully designed by the famous oenologist, **Giacomo Tachis** and realized by agronomic expert, Valerio Barbieri. Dr. Tachis pioneered the Super Tuscan category during his 30 years as enologist for Antinori. Dr. Tachis developed the Tiganello and Solaia programs for Antinori and continues to consult on some of Italy's best wines, including Ripanera. The aim of Ripanera is quality and not quantity. Careful pruning, strict grape selection and low yielding clones of Sangiovese provide the cellars with outstanding and concentrated raw material. All of their wines are estate grown and estate bottled in a strictly limited production.

The "Super Tuscan", *Terra di Ripanera* 2007 is select of 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot that was aged for 12 to 16 months in French oak barriques. It is an elegant, powerful wine. The austerity is nicely balanced by rich, mature fruit. The color is a deep ruby-red and the finish is seductive. The elegant packaging of this wine indicates the refinement of this wine and the excellent taste of its owner is reflected in the glass.