



Podere Le Ripi

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Le Ripi, Amore & Magia 2016 Brunello di Montalcino **18**

Total skin maceration including the alcoholic fermentation for 50 days, aged for 33 months in oak barrels and 12 months in concrete.

Healthy mid ruby. Captivating savoury spice and mineral nose. Succulent, suave cherry palate with rich powdery tannins. Plenty of fruit of real depth but at the same time has a lightness of touch about it. (WS)

Drink 2024 – 2038

Le Ripi, Cielo d'Ulisse 2016 Brunello di Montalcino **17.5**

Total skin maceration including the alcoholic fermentation for 40 days, aged for 33 months in oak barrels and 12 months in concrete.

Lustrous mid ruby. Complex, spice-laden nose with touches of fruit cake, orange skin and aged balsamic vinegar. Tangy, still tight, dark cherry and cranberry palate with firm tannins that keep clinging to the fruit. Very long, seductive and succulent. (WS)

Drink 2024 – 2036