

# Cantina Ripatransone Marche

Cantina Ripatransone is located high in the mountains of southern Marche overlooking the Adriatic Sea. With ideal exposure to the sun and the backdrop of the Apennine Mountains, this area has a historical aptitude for red grape varieties and is rich with its own native lines of Sangiovese and Montepulciano.

The Cantina was established in 1969 by a group of 150 farmers that were tired of being exploited by the local private wine firms that bought their grapes; they also wanted to safeguard and improve their own wine production. After several bureaucratic and economic problems, their first wine production from the grapes of the members was in 1977.

Since that time the winery has steadily grown and developed. Today it has 450 members. Strict incentives have been effective in 1) reducing the yield per hectare, 2) reorganizing the vineyards, 3) increasing accuracy in the selection of grapes at harvest, 4) updating winemaking and equipment, 5) aging in large oak and barriques when appropriate, and 6) intelligent marketing. The winery has grown into a successful enterprise recognized as a producer of high quality wines.

Mojo is 100% Sangiovese, hand harvested in mid-October from vines planted at 200 meters above sea level and averaging 15 years in age. It is fermented and aged in stainless steel, providing a fresh, densely garnet/purple wine with generous ripe fruit tannins.

It is quite versatile. Mojo has the rich texture to pair well with meats, the freshness and verve to pair well with pasta, and the pure unoaked fruit to pair well with seafood. A trifecta!

