

*Villa La Ripa*  
NAMASTÈ Bianco IGT Toscana

**Appellation:** Indicazione Geografica Tipica Toscana

**Produced at:** Arezzo

**Vine varieties:** Malvasia 60% Trebbiano 40%

**Altitude:** 300 m a.s.l.

**Yield per ha:** 6000 lt/ha

**Training system:** cordon spur

**Harvest:** September 20<sup>th</sup> - 30<sup>th</sup>

**Maceration and fermentation:**

Grapes are vinified in two different ways: white and maceration. White: the bunches are softly crushed. The wine obtained, after few hours, is decanted. The wine decanted is ready for alcoholic fermentation.

Maceration: bunches are destemmed, but they aren't crushed in order not to rupture the skins. During fermentation many pumping ups and pumping down of the cap are carried out in order to obtain aromas. After the maceration which lasts from 2 to 5 days, wine is drawn off. Namastè stays on the lees for 6 months.

**Main analytical parameters:**

- Alcohol content            12,5% Vol
- Total acidity                5,70 g/l tartaric acid
- pH                                3,35
- sugar                            1,2g/l

**Ratings:**

Veronelli: 85 pts

Luca Maroni: 85 pts.

Meran WineFestival: 85 pts