

Villa La Ripa
PECONIO Rosso IGT Toscana

Appellation: Indicazione Geografica Tipica Toscana

Produced at: Arezzo

Vine varieties: Sangiovese 100%

Altitude: 300 m a.s.l.

Yield per lt/ha: 5500 lt/ha

Training system: cordon spur

Harvest: September 30th - October 10th

Vinification:

bunches are destemmed and crushed very softly in order not to rupture the skins. During fermentation many punching down of the cap are carried out in order to obtain aromas, colour and tannins by the skins. After the maceration of pomace and skins which lasts about 15 days, wine is drawn off.

Refinement: 60% is aged for 6 months in French oak barrels of Allier; the remaining part is aged in steel.

Main analytical parameters:

-	Alcohol content	13,5 - 14% Vol
-	Total acidity	5,31 g/l tartaric acid
-	pH	3,55
-	sugar	1,2 g/l

Ratings:

Decanter: SILVER MEDAL

Gambero Rosso: 2 Bicchieri

Veronelli: 88 pts.

Luca Maroni: 87 pts.

Selection: 87,5 pts.

Meran Wine Festival: 89,99 pts.