

Villa La Ripa
PSYCO Rosso IGT Toscana

Appellation: Indicazione Geografica Tipica Toscana

Produced at: Arezzo

Vine varieties: Sangiovese 50% Cabernet Sauvignon 50%

Altitude: 300 m a.s.l.

Yield per ha: 5000 lt/ha

Training system: cordon spur

Harvest: October 5th - 15th

Vinification:

bunches are destemmed and crushed very softly in order not to rupture the skins. During fermentation many pumping ups and 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: 12 months in French oak barrels of Allier and 12 months in bottle.

Main analytical parameters:

-	Alcohol content	14 - 14,5% Vol
-	Total acidity	5,25 g/l tartaric acid
-	pH	3,45
-	sugar	1,5 g/l

Ratings:

Decanter: SILVER MEDAL

Gambero Rosso: 2 Bicchieri

Veronelli: 91 pts.

Luca Maroni: 89 pts.

IWSC: SILVER MEDAL

Selection: 87 pts.

AWC Wien: 89,7 pts.

Meran WineFestival: 87 pts.

Mundus Vini: 86,5 pts.