

Villa La Ripa
SPAZIOLIBERO Rosato IGT Toscana

Appellation: Indicazione Geografica Tipica Toscana

Produced at: Arezzo

Vine varieties: 50% Sangiovese 50% Shiraz

Altitude: 300 m a.s.l.

Yield per ha: 6000 lt/ha

Training system: cordon spur

Harvest: September 20th - 30th

Maceration and fermentation:

Saignée is carried out after 5 hours on the skins in order to obtain only smooth tannins. After that fermentation follows for about 10 days and then maturation on the lees for 6 months.

Main analytical parameters:

-	Alcohol content	12,5% Vol
-	Total acidity	5,90 g/l tartaric acid
-	pH	3,28
-	sugar	1,8 g/l

Ratings:

Gambero Rosso: 1 Bicchiere

Veronelli: 87 pts.

Luca Maroni: 88 pts.

Meran Wine Festival: 83 pts.