

*Villa La Ripa*  
*SYRAH-SYRAH Rosso IGT Toscana*

**Appellation:** Indicazione Geografica Tipica Toscana

**Produced at:** Arezzo

**Vine varieties:** Shiraz 100%

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

**Yield per ha:** 4500 lt/ha

**Training system:** Cordon spur and Guyot

**Harvest:** October 5<sup>th</sup> - 15<sup>th</sup>

**Vinification:**

The 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 | 13,5-14% Vol           |
| - Total acidity   | 5,45 g/l tartaric acid |
| - pH              | 3,46                   |
| - sugar           | 1,5g/l                 |