

Villa La Ripa
TIRATARI Rosso IGT Toscana

Appellation: Indicazione Geografica Tipica Toscana

Produced at: Arezzo

Vine varieties: Sangiovese 75% Shiraz 25%

Altitude: 300 m a.s.l.

Yield per ha: 5000 lt/ha

Training system: cordon spur and Guyot

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: 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 |

Ratings:

Decanter: SILVER MEDAL

Gambero Rosso: 2 Bicchieri

Veronelli: 90 pts

Luca Maroni: 89 pts.

Mondo Wein der Welt: 88 pts.

Selection: 86 pts.

AWC Wien: Silver 87,7 pts.

MeranoWineFestival: 88,99 pts.