



Villa La Ripa®  
dal 1558

# SYRAH - SYRAH

## Indicazione Geografica Tipica Toscana



<b>Produced at:</b>	Arezzo
<b>Grapes variety:</b>	Syrah 100%
<b>Alcohol content:</b>	14 %vol
<b>Altitude:</b>	300 m. a.s.l.
<b>Yield per ha:</b>	4500 lt/ha.
<b>Training system:</b>	Cordon Spur & Guyot
<b>Harvest:</b>	From the third decade of September
<b>Date of releasing on the market:</b>	Three years later ther harvest

**Vinification process:** 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.

**Malolactic fermentation and aging:** After racking, the wine is decanted and the malolactic fermentation takes place.

Syrah - Syrah ages for 12 months in French oak barrels of Allier and then 12 months in bottle.

### Main analytical parameters:

- Total acidity	5,45 g/l tartaric acid
- pH	3,46
- sugar	1,5g/l

**Awards:** Decanter: Silver Medal - Gambero Rosso: 2 Bicchieri - Veronelli 90 pts - Luca Maroni: 91 pts - Merano Wine Festival: 88.99 pts – IWSC: SILVER MEDAL – Syrah du Monde: SILVER MEDAL – AIS Vitae: 2 viti



**Food pairing:** Wild meats, roasts and aged cheeses.

