



Villa La Ripa®
dal 1558

TIRATARI

Indicazione Geografica Tipica Toscana



Produced at:	Arezzo
Grapes variety:	Sangiovese 75% & Syrah 25%
Alcohol content:	14 % vol
Altitude:	300 mt. a.s.l.
Yield per ha:	5000 lt/ha.
Training system:	Cordon Spur & Guyot
Harvest:	First decade of October
Date of release on market:	Two years after the harvest

Vinification process: 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.

Malolactic fermentation and aging: After racking, the wine is decanted and then the malolactic fermentation takes place. This one lasts about 10 days and takes place at a temperature of 20 ° C.

Tiratari ages for 12 months in French oak barrels of Allier and 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: 89 pts – Mondo Wein der Welt: 88pts – AWC Wien: Silver medal - Merano Wine Festival: 88,99 pts



Food pairing: Pasta, red meat and cheeses.

