



# RIPAGRANDE

2018

*Toscana Rosso*

Indicazione Geografica Tipica



- > **Form of agriculture:** organic system certified since 2009
- > **Vineyards:** located in Ripa d'Orcia at 300 metres a.s.l.
- > **Soil:** clay and limestone alluvial soils with varying sand content
- > **Exposure:** South-west for Sangiovese, Syrah and Cabernet Sauvignon, North-east for Merlot
- > **Grape mix:** Sangiovese from the youngest vineyards, Syrah, Merlot and Cabernet Sauvignon
- > **Training system:** spurred cordon with 4,000 plants per hectare
- > **Yield per hectare:** 50 – 70 q
- > **Manual harvest:** harvested when the different grapes have reached the correct phenolic maturity
- > **Vinification:** the best bunches of grapes are selected from the four varieties, which are vinified separately. Fermentation takes place in steel vats at a controlled temperature, followed by post-fermentation maceration to preserve the organoleptic characteristics of the four different vines.
- > **Ageing:** 24 months in steel vats for Sangiovese, and in barriques for Syrah, Merlot and Cabernet Sauvignon
- > **Bottling:** when ageing is completed
- > **Organoleptic characteristics:** Ripagrande is a structured, captivating blend, with an intense ripe fruit bouquet and very pleasant to drink
- > **Production:** 4,500 bottles
- > **Serving suggestions:** in red wine glasses, at a temperature of 16 – 18 °C.

✿ **The winegrower recommends:** it is a versatile wine, suitable to be served both as an aperitif with cold cuts and cheeses as well as an accompaniment to rich soups and meat dishes.

ALCOHOL CONTENT: 14% VOL