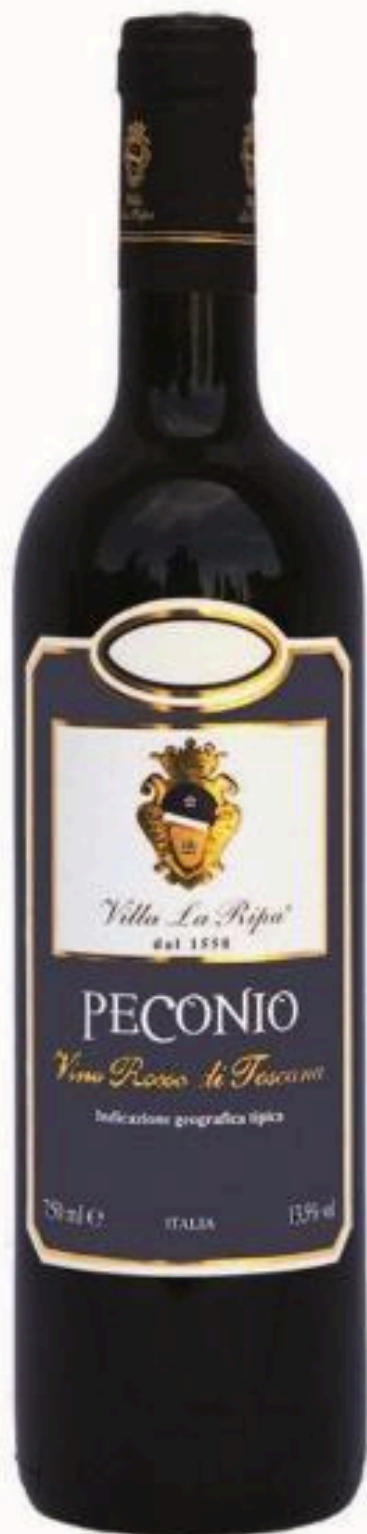




Villa La Ripa®
dal 1558

PECONIO

Indicazione Geografica Tipica Toscana



Produced at:	Arezzo
Grapes variety:	Sangiovese 95 %, Canaiolo and Ciliegliolo 95%
Alcohol content:	14%vol
Altitude:	300 Metri
Yield per lt/ha:	5500 lt/ha.
Training system:	Cordon spur
Harvest:	From the third decade of September
Date of release on the market:	2 years later the harvest

Vinification process : the 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. Peconio is aged for 6 months in used French oak barrels of Allier and 6 months in bottle.

Main analytical parameters:

- Total acidity	5,31 g/l tartaric acid
- pH	3,55
- sugar	1,2 g/l

Awards: Decanter: Silver Medal - Gambero Rosso: 2 Bicchieri - Veronelli 89 pts - Luca Maroni: 87 pts – Merano Wine Festival: 89,99 pts



Food pairing: A wine suitable for any type of pasta and meat, especially typical Tuscan meat.