



# ZERO PROBLEMI

Indicazione Geografica Tipica Toscana

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|-----------------------------------|-------------------------------------|
| <b>Produced at:</b>               | Arezzo                              |
| <b>Grapes Variety:</b>            | Sangiovese 100%                     |
| <b>Alcohol content:</b>           | 12,5%vol                            |
| <b>Altitude:</b>                  | 300 mt a.s.l.                       |
| <b>Yield per ha:</b>              | 5500 lt/ha.                         |
| <b>Training system:</b>           | Cordon Spur                         |
| <b>Harvest:</b>                   | Third decade of September           |
| <b>Date of release on market:</b> | April of the year after the harvest |

**Vinification process:** whole bunches are gently pressed. The must thus obtained, in a few hours, decants in a natural way. The decanted must is ready for alcoholic fermentation. The alcoholic fermentation lasts about 10 days and takes place at a temperature of 15 oC.

**Refermentation:** The Villa La Ripa Sparkling Wine is produced using the bulk method (Martinotti). After the refermentation is done, the wine stays on its lees for at least 50 days.

**Main analytical parameters:**

Alcohol content:: 12,5 %vol;

Total acidity: 6,8 g/l acido tartarico ;

pH 3,05;

Sugars: 9 g/l ;

