

FATTORIA LA RIPA

DOCG

CHIANTI CLASSICO RISERVA



CERTIFIED
ORGANIC!



The Riserva of the Chianti Classico D.O.C.G. Fattoria la Ripa is produced only using the best grapes of the vineyards, situated approx. 400m. (above sea level). Only grapes from La Leccia and La Stalla vineyards are used. The soil is low-fertile, with a framework of Galestro and Alberese stones, with a pH of approx. 8 and carbonates in excess of 40%.

The vineyards are nurtured using the "Archetto Toscano"(Guyot) system and have a density of roughly 4000 plants per hectare. The maximum production per hectare is 7000 kg. of grapes.

The vinification process is of the traditional method, with tumultuous fermentation accompanied by numerous "délestages" and is followed by the traditional "Governo" in the Tuscan style and by the Malo-lactic fermentation. The aging process begins in oak casks for about 2 years, followed by refinement in bottle (minimum 4 months).