

FATTORIA LA RIPA

COLLI DELLA TOSCANA IGT

SANTA BRIGIDA



CERTIFIED
ORGANIC!



The Santa Brigida I.G.T. Colli della Toscana Centrale (Supertuscan) is produced in the vineyards of Fattoria la Ripa named La Volpaia and La Leccia, situated approx 400m. (above sea level) and exposed to south, but low-fertile, alkaline and rich in carbonates.

The vineyards are nurtured using the "Archetto Toscano" (Guyot) system with an order of planting of 2.70 x 0.80m., with a maximum production per hectare of 7000 kg. of grapes.

The vinification process is of the traditional method by means of tumultuous fermentation at a controlled temperature (25°/30°C) with numerous "Délestages" to promote the maximum extraction of colour, followed by the Malo-lactic fermentation and then maturation in Barriques of French and American oak for about 1 years. The refinement is carried out by the conclusion of 6 months in the bottle.