



RIPANUDA



Azienda Agricola Ripanuda
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Ripanuda Winery is located in Gaiole in Chianti, the hearth of the Chianti Classico district. It's a project born and created from the passion and the dream of four young friends; after many years spent in the wine world this was a natural path to follow. A passion driven project: Ripanuda as a synthesis of our different experiences.

The Estate owns 3,5 hectares (8.6 acres) of organically run vineyards. In 2010 we started a biodynamic approach: this philosophy reflects the desire of following natural cycles from the vineyard into the bottle. We like to assist Mother Nature in crafting an high quality wine, expression of the complexity of the Tuscan Terroir.



We truly believe in bringing agriculture into a different dimension **made of respect of the natural flow;** from the Vineyards to the cellar **we assist nature creating wine.**





The **Chianti Classico** region covers an area of approximate 100 square miles between the city of Florence to the north and Siena to the south.

The soil and geography of this region can be quite varied, with altitudes ranging from 820 feet to 2000 feet, and rolling hills producing differing macroclimates. There are two main soil types in the region: a weathered sandstone known as **alberese** and a **bluish-gray chalky marlstone known as galestro**. The soil in the north is richer and more fertile with more galestro, with the soil gradually becoming harder and stonier with more alberese in the south. In the north, the Arno river can have an influence on the climate, keeping the temperatures slightly cooler, an influence that diminishes further south in the warmer Classico territory towards Castelnuovo Berardenga



































BARDAMU IGT TOSCANA ROSSO

The grapes dedicated to Bardamu are selected from a 20-year old vineyard in the Ripanuda Estate. It is a very special cru in Gaiole, the heart of the Chianti Classico district, where the Sangiovese express its best. A 4-acre vineyard where all the elements of the classic Tuscan Terroir are combining with perfect harmony:

Galestro Soil friable rock of the Marl-like soil, very favorable to the acidity.

South-West exposition that guarantees a consistent sun exposure.

Altitude: 420 m s.l.m. – 1400 feet altitude,

In addition Ripanuda uses only large barrels (25hl) for the ageing to preserve the traditional way of wine making.

The grapes are hand-picked and hand-destemmed before being examined on a double sorting table.

Grape: Sangiovese 100%.

Fermentation: Alcolic fermentation takes place in stainless steel tanks and the malolactic in the 25hl. Barrell.

Ageing: The wine is aged for 18 months in large (25hl.) oak casks, from the Allier forest, and stored in the Ripanuda's temperature controlled cellar. Prior to release, the wine is bottle-aged for further 6 months.

Plants density: 5000

Harvest: after 15th october



RIPANUDA CHIANTI CLASSICO DOCG

This "Chianti Classico" from Ripanuda displays a great reverence from tradition.

All fermentation takes place in steel before the wine is sent to rest in 660 gallon used barrels for a year.

Grapes: Sangiovese 90%, Merlot 10%.

Fermentation: Stainless steel fermentation in temperature controlled tanks. Malolactic fermentation in 25 Hl. Barrels.

Ageing: 12 months of ageing in large barrels to follow the traditional way of ageing.

These are 25 Hl. (660 gallons) Oak barrels from the French Allier forest.

Altitude: 420 meters (1400 feet), South-west exposure.

Soil: Galestro-Shists (Friable rock of the Marl-like soil, very favorable to the acidity)

Density: 5000 plants per hectar

Harvest: Mid October

Alcol content: 14%

Residual sugar: 2 g/l

Acidity: 6,6 g/l in tartaric acid



