



- RITASSO** [rit-**tas**-o]. Named for the Ritasso stream, located in the Monteruufoli-Caselli Nature reserve near Urlari's vineyards and one of the most charming streams in the region.
- Origin** Toscana, Indicazione Geografica Tipica, *Estate-Grown*.
- Grapes** 100% Sangiovese
- Production** 3,000 bottles
- Impressions** On the palate, full-bodied and voluptuous, the textures are plush, acidity is subtle and tannins are balanced. Very textured sumptuous aromas of dark berries and chocolate. An example of finesse and elegance.
- Vinification** Ritasso's grapes are grown *entirely* at Urlari -- 700 to 800 feet above sea-level on soils with a predominance of clay, silt, and sand. The gently sloping vineyards and high concentration of gravel contribute to excellent drainage. The grapes age for 14 months in used French oak barrels and 12 months in the bottle before release.
- Alcohol:** Alcohol 14%
- Total Acidity:** 5.0 g/l
- PH:** 3.64
- RECOGNITION:** Gambero Rosso: Due Bicchieri or "2 Glasses"  
I Vini di Veronelli Guida Oro: 89 Points
- Producer** The 2017 New York International Wine Competition named Azienda Agricola Urlari the **Tuscan Winery of the Year**.
- IMPORTER:** Urlari USA, LLC of Teton Village, WY.
- Owner:** Mary Kate Buckley, Owner  
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