

LAKO VITS

W E I N E



RIPATELLA

FUNKY. JUICY. RED.

- funky juicy red wine
- grape variety: Ripatella (autochthonous grape variety)
- organic cultivation of the vineyard
- handpicked and handselected
- spontaneously fermented on its own yeast
- left on the skins for 10 days
- maturation on its own yeast
- bottled unfiltered, without additives and low sulphur management
- alc. 10 % vol.

The Uhdler grape variety Ripatella is wild and untamed in itself. A free spirit who fully embraces its craziness. Without compromise It gets by without any plant protection in the vineyard and we don't force it into a corset in the cellar either. It is allowed to remain on the mash for a long time without any additives in order to show its special character in a completely natural way. It presents itself confidently and asks you to stand by yourself and your peculiarities - even though you may be different than expected.

Embrace your weirdness - be yourself!

Shake it and enjoy!