



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 15,800 Bottles
Region: Toscana
Country: Italy

Tua Rita Redigaffi 2021

WINE DESCRIPTION

A breathtaking, iconic 100% Merlot, Redigaffi is the flagship wine of the House and a benchmark Merlot from Italy. The perfectly manicured vineyards are planted at extreme high density – up to 3,300 vines per acre – to ensure low yields and the greatest quality of the grapes. Extra long – up to 27 days – maceration with the skins and manual, frequent punchdowns allow for Redigaffi's outstanding concentration and complexity. Matured 12-16 months in Allier and Tronçais oak barrels for exceptional smoothness. Redigaffi is unfiltered to preserve its plush aromas, and refined in the bottle to ensure the greatest elegance upon release.

TASTING NOTES

Deep, intense purple in color, with tremendous extraction, Redigaffi is a monumental and beautifully structured wine that shows how well the non-native Merlot has adapted to the area around Suvereto on the Tuscan coast. It offers luscious layers of raspb

FOOD PAIRING

This wine pairs beautifully with dark-fruit chutney sauces, kalamata olive tapenade, Châteaubriand, and grilled pepper-crusted sirloins.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	Various estate vineyards near Suvereto
Vineyard size:	3
Soil composition:	Sand, clay and limestone
Training method:	Spur-pruned Cordon
Elevation:	262 feet
Vines/acre:	1,416
Exposure:	Eastern/Western
Year vineyard planted:	1977-1980
Harvest time:	August
First vintage of this wine:	1994
Bottles produced of this wine:	15,800

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Fermentation temperature:	78-82 °F
Length of maceration:	18 days
Type of aging container:	Barriques
Size of aging container:	225 L
Type of oak:	French oak: Allier and Tronçais
Length of aging before bottling:	20 months
Length of bottle aging:	Several months
Total SO ₂ :	73 mg/L

ANALYTICAL DATA

Alcohol:	15.5%
pH level:	3.59
Residual sugar:	0.9 g/L
Acidity:	5.5 g/L
Dry extract:	34 g/L