



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 11,800 Bottles
Region: Toscana
Country: Italy

Tua Rita Redigaffi 2015

WINE DESCRIPTION

Redigaffi is a breathtaking, iconic wine made entirely from estate Merlot. The perfectly manicured vineyards are planted to ensure low yields and the greatest quality of the grapes. Extra long maceration with the skins and manual, frequent punch downs allow for Redigaffi's outstanding concentration and complexity. The wine is matured on the lees for eighteen months in French oak barrels and bottled without fining or filtration. The final wine is the flagship wine of the Tua Rita estate.

TASTING NOTES

Deep purple in color, Redigaffi offers luscious layers of blueberry jam, ripe plum and blackberry, followed by voluptuous notes of dark chocolate, licorice, black pepper, vanilla and incense. Full-bodied and lush on the palate with polished tannins and an extra-long finish, Redigaffi is one of Italy's greatest Merlots. A true masterpiece.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Toscana IGT |
| Vineyard name: | Various estate vineyards near Suvereto |
| Vineyard size: | 63 |
| Soil composition: | Clay and Pebbly |
| Training method: | Cordon Spur-pruned |
| Elevation: | 330 feet |
| Vines/acre: | 3,400 |
| Exposure: | Southeastern |
| Year vineyard planted: | 1988/1996 |
| Harvest time: | September |
| First vintage of this wine: | 1994 |
| Bottles produced of this wine: | 11,800 |

WINEMAKING & AGING

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|-----------------------------------|-------------|
| Varietal composition: | 100% Merlot |
| Length of alcoholic fermentation: | 10 days |
| Maceration technique: | Pumpovers |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 225 L |
| Age of aging container: | New |
| Type of oak: | French |
| Length of aging before bottling: | 20 months |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 15% |
| pH level: | 3.6 |
| Residual sugar: | <1 g/L |
| Acidity: | 5.3 g/L |
| Dry extract: | 38 g/L |