



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 40,000 Bottles
Region: Toscana
Country: Italy

Tua Rita Rosso dei Notri 2010

WINE DESCRIPTION

This youthful offering from Tua Rita is a blend of 50% Sangiovese and 50% a blend of international varieties. The vineyards are located in the foothills of Suvereto, a small hilltop village on the Tuscan coast. The grapes are harvested in September and fermented in stainless steel tanks. The Sangiovese is aged in stainless steel to retain the variety's crisp, refreshing fruit character while the other varieties are aged in French oak barriques to add subtle structure to the wine.

TASTING NOTES

Deep ruby red in color, Rosso dei Notri displays sumptuous notes of cassis, blackcurrant and dark cherry with undertones of fig, mocha and violets. On the palate, the wine shows perfect structural balance with lovely integration of flavors.

FOOD PAIRING

Rosso dei Notri pairs well with meaty pastas, cured meats, hearty casseroles or granular cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	Various estate vineyards in Suvereto
Vineyard size:	62
Soil composition:	Iron-rich clay
Training method:	Spur-pruned Cordon
Elevation:	330 feet
Vines/acre:	1,200-2,000
Exposure:	Southern
Year vineyard planted:	1999-2004
Harvest time:	September
First vintage of this wine:	1992
Bottles produced of this wine:	40,000

WINEMAKING & AGING

Varietal composition:	50% Sangiovese and 50% a blend of international varieties
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64-78 °F
Length of maceration:	25-30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Type of oak:	French oak
Length of aging before bottling:	3 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Acidity:	6.1 g/L
Dry extract:	35 g/L