



## 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 2017

### 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

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

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

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