

REDIGAFFI

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1.2 ha
Soil composition: sand, clay and limestone
Training method: spurred cordon
Elevation: 262 ft a.s.l.
Vines/ha: 8,500 vines/ha
Exposure: East-West
Vines age: 45-50 years
Harvest time: August
First vintage: 1994
Production: 12,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Merlot
Fermentation
Container: stainless steel tanks
Length: 18 days
Temperature: 78-82 °F
Maceration
Length: 27 days
Aging
Container: 225l barriques
Wood: French oak
Length: 20 months
In bottle: several months



TECHNICAL DATA

Alcohol: 14.3%
Residual sugar: 0.72 g/l
Acidity: 5.4 g/l
Dry extract: 33.2 g/l



FOOD PAIRINGS

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



TASTING NOTE

A rich, complex profile featuring dark and red fruit notes (blackberry, cherry, wild berries), balsamic and herbal notes (juniper, myrtle, Mediterranean scrub), spice notes (cumin, pepper), and toasted nuances (walnuts, hazelnuts, oak).

It is known for its intense ruby color, powerful structure, elegant yet muscular tannins, and a long, persistent finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Tuscany (Italy)

