

# REDIGAFFI TOSCANA IGT



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 3 acres  
**Soil composition:** sand, clay and limestone  
**Training method:** spurred cordon  
**Elevation:** 262 ft  
**Vines/acre:** 1416  
**Exposure:** East West  
**Vines age:** 45/50 years  
**Harvest time:** August  
**First vintage:** 1994  
**Production:** 11800 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:** 225 l barriques  
**Wood:** french oak  
**Length:** 20 months  
**In bottle:** several months



## TECHNICAL DATA

**Alcohol:** 14.3% ABV  
**pH lever:** 3.6  
**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-crust sirloins.



## TASTING NOTE

Rich, complex profile featuring notes of dark and red fruits (blackberry, cherry, wild berries), balsamic and herbal notes (juniper, myrtle, Mediterranean scrub), spices (cumin, pepper), and toasted nuances (walnuts, hazelnuts, oak).

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

## PRODUCER PROFILE

**Estate owned by:** Rita Tua  
**Winemaker:** Luca d'Attoma  
**Total land under vine:** 160 acres  
**Winery production:** 300000 bts  
**Region:** Tuscany, Italy

