



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 100,000 Bottles
Region: Toscana
Country: Italy



Rosso dei Notri Toscana IGT 2016

WINE DESCRIPTION

This youthful offering from Tua Rita is 50% Sangiovese and 50% blend of Merlot, Cabernet Sauvignon, and Syrah, harvested in September from vineyards in the foothills of Suvereto, a small hilltop village in Tuscany. After a gentle pressing, the wine is aged for three months in French oak barriques and stainless steel tanks.

TASTING NOTES

Deep ruby red in color, with aromas of black fruits, namely blackberries, plums and ripe black cherries over more subtle notes of cocoa, licorice and sweet spice. On the palate, the wine is smooth, with silky tannins and bracing acidity, showing structural balance long into the finish.

FOOD PAIRING

Pair this wine with prosciutto-wrapped asparagus, spice rubbed chicken, or lasagna Bolognese with béchamel sauce.

VINEYARD & PRODUCTION INFO

Vineyard size:	25 acres
Soil composition:	Clay and Pebbly
Training method:	Spur-pruned Cordon
Elevation:	330 feet
Vines/acre:	2,400-3,600
Yield/acre:	2.8 tons
Exposure:	Southeastern
Harvest time:	September
First vintage of this wine:	2000
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	50% Sangiovese, 50% Merlot, Cabernet Sauvignon, Syrah
Length of alcoholic fermentation:	15 days
Fermentation temperature:	50 °F
Maceration technique:	Punchdowns
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	3 months
Length of bottle aging:	6 months



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