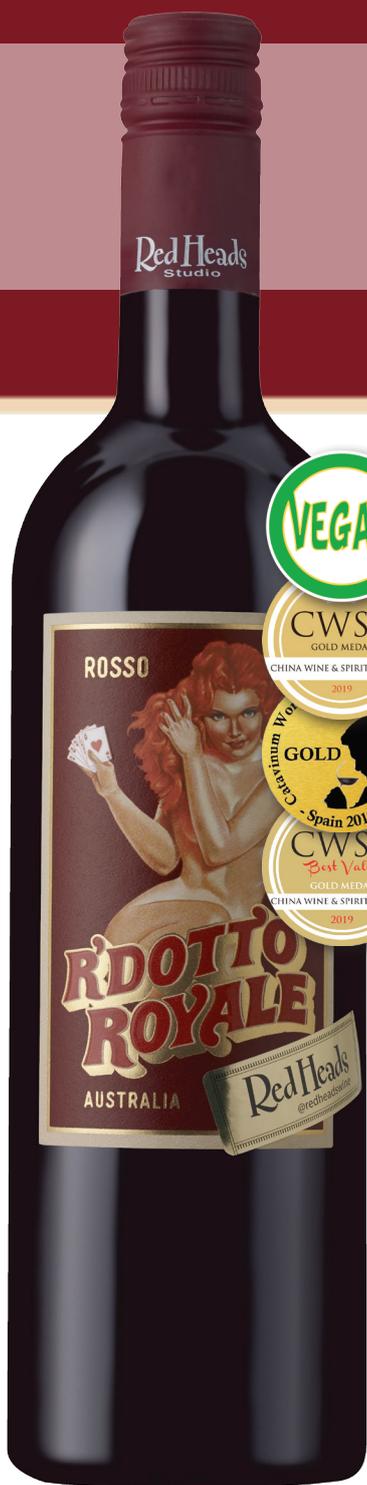




R'DOTTO ROYALE

Adelaide
Montepulciano, Sangiovese,
Barbera, Nebbiolo,
Sagrantino
2018



Step into the R'dotto Royale and rub shoulders with the nobility, all taking the chance on the turn of a card. It was very high stakes. But, as with all great risks, come even greater rewards...

The Story

The R'dotto, Venice's 18th century gambling house was home to Italy - and Europe's - elite. There, they could be found, risking it all in a variety of games. It was high stakes, one hell of a gamble, but there were huge rewards for those brazen enough to risk it all. Players would often reassure themselves with the saying "*Audentis Fortuna iuvat*" ... "Fortune favours the bold".

Of all the options, their favourite choice was *Rosso*, a game involving two decks of cards. The aim was to create the ultimate Five Card Trick: four red Aces plus a Joker. Almost impossible to form, but, for those bold enough to take the chance, the riches available were incredible.

The Wine

The biggest gamble at RedHeads to date! We've taken the chance on an Italian blend and we're hoping our Five Card Trick - Montepulciano and Sangiovese (Roccat Vineyards), Barbera, Nebbiolo, Sagrantino (Amadio) - will pay off! Each of the varietals was picked at optimal ripeness from some incredible sites in the Adelaide region.

The Nebbiolo, Barbera and Sagrantino were fermented together from Amadio's premium vineyard in the Adelaide Hills. These sites are warmer and drier than most in the region giving more concentration and structure. The Montepulciano and Sangiovese were fermented separately and harvested from RedHeads Movement legends the Roccats.

Each of the parcels were temperature-controlled at 22-24°C to retain primary fruit character with skin contact for 10-12 days. They three batches were aged for 10 months in new and seasoned, French and American oak barrels before being blended prior to bottling.

Tasting Note

A bright purple hue with juicy aromas of sour morello cherry and pomegranate, this wine shows elegance and finesse with a rich palate of fruit followed by a firm tannin profile to help with a long ageing potential like any great combination of Barolo and Brunellos!

Food Pairing

Perfect alongside a rich, hearty bowl of bolognese or a medium-rare thick-cut steak and chips.

Cellar Potential

In a word: plenty! There's a great balance in fruit, tannin and juicy acidity - as there are in those age-worthy Italian red - to keep this going for years.

RedHeads
@redheadswine

Montepulciano (32%), Sangiovese (31%),
Barbera (15%), Nebbiolo, (14%), Sagrantino (8%)
Alcohol (abv): 14.0%

Total Acidity: 6.70 g/l
Residual Sugar: 0.51 g/l
Wine pH: 3.53 • Cellar Potential: 6 years

