



R'DOTTO ROYALE

Adelaide
Sangiovese, Barbera
Montepulciano, Sagrantino
Nebbiolo
2017

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 - Sangiovese, Barbera, Montepulciano, Sagrantino and Nebbiolo - will pay off! Each of the varietals was picked at optimal ripeness from some incredible sites in the Adelaide region. We sourced the fruit from local legends Adrian Hoffman and Roccat Vineyards, the masters of the esoteric varietals.

The juice was fermented in one tonne open fermenters with punch downs twice a day. It was then racked off its lees into old 500L and 300L mix of French and American oak. The ten months spent in these barrels, maturing slowly, allowed the completion of malolactic fermentation. This care and attention, the R'dotto Royale possesses an incredible freshness and brightness of fruit.

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 reds - to keep this going for years.

RedHeads
@redheadswine

Sangiovese, Barbera, Montepulciano,
Sagrantino, Nebbiolo
Alcohol (abv): 14.0%

Total Acidity: 5.60 g/l
Residual Sugar: 0.51 g/l
Wine pH: 3.64 • Cellar Potential: 5 years

