

RedHeads

R'dotto Royale

Adelaide • Five Italian varietals • 2021

In 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:	One of our biggest gambles that paid off at RedHeads! We took a chance on an Italian blend and won with our very own five-card-trick.
Grape Variety:	Barbera, Montepulciano, Nebbiolo, Sagrantino, Sangiovese
Region:	Adelaide GI
The Growers:	The grapes come from Roccat, Armadio and Brad Case, whose vineyards are warmer and drier than most in the region giving more concentration and structure.
Winemaking:	Nebbiolo, Barbera and Sagrantino fermented together, Montepulciano and Sangiovese fermented separately. 10 months in new and seasoned, French and American oaks then blended together for bottling.
Tasting Notes:	Ruby red in colour, Rich, ripe fruit with bright Cherry, pomegranate and raspberry. Cranberry and raspberry notes on the palate, with a lingering spice.
Food Pairing:	This wine pairs well with antipasto plate or Italian food such as a gourmet pizza or tomato based pasta dish.
Ageing:	This wine will cellar for 8-10 years.
Alc. Vol:	14.5%