

RICCA TERRA

FIRST AND FINAL

VARIETAL MIX

Italian Red Blend (Refosco, Nero d'Avola, Montepulciano and Lagrein)

THE STORY

The name says it all! This is the First and Final (F&F) release of this wine. Why? F&F is a concept wine. It forces Ricca Terra Vintners to test the traditional boundaries of grape growing and winemaking, allowing the discovery of new and exciting wine styles and stories. The key discipline is, once boundaries have been pushed they cannot be pushed again, meaning the concept behind each vintage of the F&F wine can never be repeated.

THE 2017 F&F WINE

Is a blend of grape varieties, wine regions and families.

Based around the pioneering viticulturists of the Chalmers and Ratcliff families, who have both been at the forefront of growing Mediterranean grape varieties in Sunraysia (Victoria) and Riverland (South Australia).

The Refosco used in this wine was grown at the Chalmers' Merbein property in Victoria, while the Nero d'Avola, Montepulciano and Lagrein was grown by the Ratcliff family in Loveday, South Australia.

All four grape varieties were harvested and co-fermented together.

Both Families are recipients of the prestigious Gourmet Traveller Viticulturist of the Year.

TECHNICAL STUFF

All the grape varieties used to make this wine were harvested and co-fermented on the same day. Refosco is almost an unknown Italian grape variety in Australia. The berries and bunches are a medium size. The other three grape varieties (Nero d'Avola, Montepulciano and Lagrein) are all very well proven to perform well in a warm climate. The winemaking techniques used to make this wine is very much 'hands-off'. Aged for a short time in two 500ltr old oak barrels, this wine displays unique fruit driven and earthy flavours.

Alc/Vol: 13.5%



Ashley@Riccaterafarms.com.au • 0411 370 057

RICCATERRAVINTNERS.COM.AU