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**TN: Three 2001 Italian Merlots**

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11-07-2004, 08:28 AM

#1

**kelly w a l k e r**

Legato d'Onore de Lega del Chianti



Join Date: Jan 2002  
 Location: Charlotte, NC  
 Posts: 4,059



Last week while in Tuscany I had a wonderful dinner with a close friend who works as an enologist with Mr. Cotarella. We brought together three 2001 Italian merlots to try. In some ways I wish we had tried these blind because I had tasted two of the wines in April at VinItaly and had a preconceived idea of what to expect.

**2001 San Guisto A Rentennano La Ricolma**

This was my first experience with this wine since it is very rare and almost impossible to find in the US. I think my friend said they produce maybe only 3-4 thousand bottles per year. This dark beauty is a very structured wine and on this evening was extremely reticent to give up a lot. With a firm core of bitter chocolate the red fruits displayed on the finish along with some Provençal spice. This needed lots of time to develop. 94 (I tried this again the following day and it had evolved beautifully and drank much better without a vacu-vin so I think this wine has the stuff to age really well)

**2001 Tua Rita Redigaffi**

While this wine is not as rare as the Ricolma, around 70 thousand bottles per year, this stuff has sort of become the Screaming Eagle of Tuscany. I have seen some pretty outrageous pricing. This is teeth staining merlot. Almost black the viscosity is apparent as it clings to the glass. Rich is the word that immediately comes to mind both in mouth feel and taste. Dark fruit predominates giving an almost sweet unending finish. Still rather closed at this stage, in some ways there is too much going on in this wine. Very complex as it overwhelms the palate. What would you eat with this Redigaffi?...more Redigaffi 97

**2001 Gualdo del Re I'Rennero**

I had a great opportunity to meet the proprietors of this winery and taste through all of their offerings at VinItaly this year on the recommendation of another winemaker. The vineyard for this merlot sits right next to the Redigaffi vineyard so it is an interesting comparison. I am reminded of the Saturday Night Live skit mocking Antonio

Banderas, when he takes his shirt off and everyone around him covers their eyes and yell "Too sexy, too sexy!" While the Redigaffi is the Playboy centerfold, I'Rennero is the Victoria's Secret cover-girl. Rich yet elegant and balanced. Chocolate and asian spice the wine expands in the mouth for a long finish. This wine was drinking most forward of the three. 95 I think production on this wine is about 5000 bottles.

None of these wines displayed the off-putting vegatal notes I often sense with Italian merlots.

I would love to do a blind tasting of these wines along with Masseto, Galatrona and Messorio with a Pomerol thrown in as a ringer in about 2-3 years.

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**Kelly**

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*"With all the tools we have now, a winemaker doing a bad wine should find another job immediately!"*  
Charles Rousseau - Domaine Armand Rousseau - November 5, 2007



11-07-2004, 09:26 AM

#2

**Thomas Iversen**  
Senior Executive Oenophile



Thanks for the notes, Kelly...very nice. I think I might buy that "Victoria's Secret cover-girl" / I'Rennero.  
It's not that expensive here in Denmark.

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Thomas iversen  
Wine makes you smile 🍷  
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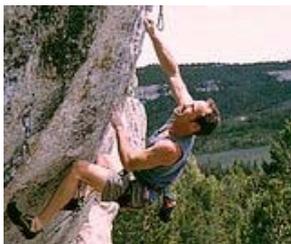
Join Date: Jul 2003  
Location: Denmark, Køge  
Posts: 1,125



11-07-2004, 09:53 AM

#3

**rico thompson**  
ItaliaBurgaphiliac



Rockin' line-up Kelly and expressive notes. Quite a rarified group of which two of the three seem nearly impossible to find in the states.

Is the "70-thousand" production figure a typo? 7,000, right?

ciao, rico

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ciao,  
rico,  
itb

Join Date: Jan 2004  
Location: Mount Nebbiolo,  
Colorado  
Posts: 9,537



11-07-2004, 12:33 PM

#4

**kelly w a l k e r**  
Legato d'Onore de Lega del  
Chianti



Thomas,

Yes the price point on the I'Rennero is a fraction of the Redigaffi. I think in Italy it is a



Join Date: Jan 2002  
Location: Charlotte, NC  
Posts: 4,059

40 Euro wine. The Redigaffi I have seen for as high as \$450 with \$200 to \$250 common.

Rico,

What was I thinking? [img]redface.gif[/img] I checked and the production is only 4,300 bottles per year. Pretty darn rare as well.

**Kelly**

*"With all the tools we have now, a winemaker doing a bad wine should find another job immediately!"*  
Charles Rousseau - Domaine Armand Rousseau - November 5, 2007



11-07-2004, 01:18 PM

#5

**Mark Squires**

Administrator



I like the Redigaffi--but at those prices, I'll drink someone else's... 😞



Join Date: Dec 1998  
Location: Philadelphia, USA  
Posts: 27,037



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