



TENUTA FERTUNA

m a r e m m a t o s c a n a

MAREMMA, TUSCANY , ITALY - TENUTA FERTUNA

An interesting year in the Tuscan Maremma

While the last tourists still crowd the nearby shores in the Maremma hinterland, it's time for the upcoming harvest. In this corner of Tuscany, between the blue Tyrrhenian Sea and the green hills, the microclimate offers the ideal conditions for cultivating different varieties of grape: each one has specific needs and different ripening processes and consequently harvesting times.

What a challenging year it was! The passion for detail, pure love for the land, the connection to the terroir and the essential listening to nature with its unpredictable and even adverse weather conditions dictated the rules: these are the ingredients of the 2021 harvest.

As you know, spring was characterized by some unexpected heavy frosts. The proximity of the sea certainly alleviated the damage to plants, even if the low temperatures did not enable optimal flowering. Therefore, we got a consistent reduction in volumes produced. However, it promises to be a very good year in terms of quality.

The season continued with extremely low rainfall; we had to modulate our job in the vineyards having such a drought never seen for years. By chance, early summer was not too hot: the survived grapes were extremely well-ripened and grew in excellent phytosanitary conditions.

As usual, we first collected the Sangiovese destined for Droppello and Rosé, and we are happy with how fermentation is proceeding. We also expect excellent results from the Vermentino. The wines are well balanced and nicely fruity.

As far as Merlot and Cabernet will be concerned, we expect great expressiveness with a bit stronger alcohol content than usual. We intend to produce full-bodied and elegant wines expressing fruit and persistence.

Good harvest to everyone!

Paolo Rivella, Winemaker at Tenuta Fertuna

