

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
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1858

DROPPELLO ALTO BIO IGT COSTA TOSCANA BIANCO



TENUTA FERTUNA
maremma toscana

DETAILS OF PRODUCTION

Droppello has always been the most characteristic dry white wine of Tenuta Fertuna, made from the soft pressing of hand-picked Sangiovese grapes. Droppello Alto Bio aims to be a step forward for Fertuna, they're experimenting with white vinification of Sangiovese grapes, using totally organic production. The wine rests for 12 months "sur lies". This technique amplifies the aromatic elegance of the wine. Afterwards, the "blanc de noir" matures for 6 months in new Allier tonneaux, from the oak forest of Jupilles. The refinement smooths and intensifies the overall aromatic style of the wine, giving it vanilla and caramel notes. During maturation under wood, various bâtonnage operations follow one another; allowing the noble lees on the bottom of the barrique to rise, in order to give even more complexity and intensity to the wine. The 2020 vintage is certified organic with the IGT Costa Toscana Bianco denomination.

TASTING NOTES

Intense straw yellow colour. The wine has a bouquet with floral and delicate aromas with hints of white-fleshed fruit and light notes of aromatic herbs. On the palate, it has a fresh, mineral quality with perfect acidity. The structure is enhanced by toasted notes of vanilla and caramel.

HOW TO SERVE

Cooked fish appetizers, first courses with white sauces, stewed or grilled white meats and seasonal vegetable ratatouille

VINTAGE

2020/2021

STYLE

White

BLEND OF GRAPES

100% Sangiovese

WINEMAKER

Paolo Rivella

ALCOHOL

12%

