

FERTUNA, TUSCAN MAREMMA, ITALY

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# VERMOUTH ETRUSCO BIANCO



TENUTA FERTUNA  
maremma toscana

## DETAILS OF PRODUCTION

This white vermouth is produced from blending fine Fertuna white wine, flavoured with natural extracts of herbs and spices also originating from the Maremma area. Following the ancient recipe, all the ingredients are infused with high-quality alcohol for more than 45 days. More than two months of slow maturation in steel vats enables natural sedimentation and impurities to build up. Filtration and clarification are carried out without fining agents or clay to preserve the organoleptic characteristics of the liquor, ensuring smooth elegance on the palate and a tremendous nose. An outstanding mix of spices and herbs grants embracing warm notes, perfectly blended with citrus, floral and fresh scents.

## TASTING NOTES

Golden colour.

Bitter notes: Roman absinthe

Fresh citrus notes: Sweet orange, bitter orange, lemon, bergamot, cardamom and ginger

Floral notes: Tansy, rose and iris

Warm and embracing notes: Vanilla and cacao

## HOW TO SERVE

Enjoy it fresh and alone as a delicious digestive. Perfect accompanied by soft cheese or served later in the course with biscuits. Great mixed in cocktails.

**VINTAGE**  
NV

**STYLE**  
Vermouth

**WINEMAKER**  
Paolo Rivella

**ALCOHOL**  
18%

