

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
wine shippers since
1858

VERMOUTH ETRUSCO NERO



TENUTA FERTUNA
maremma toscana

DETAILS OF PRODUCTION

This red vermouth is produced from blending fine Fertuna red wine, flavoured with natural extracts of herbs and spices also originating from the Maremma area. The base wine is mainly Sangiovese. Following the ancient recipe, all the ingredients are infused in 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 resin notes and balsamic tones of embracing warmth.

TASTING NOTES

Bitter notes: Roman absinthe

Warm and embracing notes: Rhubarb, Laurel berries, Mace, Vanilla.

Fresh notes: Anise, Cumin, Coriander, Ginger, Bergamot.

Resin, balsamic and flowered notes: Helichrysum, Juniper, Rose buds.

HOW TO SERVE

To be enjoyed fresh as an aperitif or paired with blue cheese and biscuits. Also delicious with spiced or dark chocolate. To be served slightly cool in large tulip chalices.

VINTAGE
NV

STYLE
Vermouth

WINEMAKER
Paolo Rivella

ALCOHOL
18%

