

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
wine shippers since
1858



TENUTA FERTUNA
maremma toscana

LODAI

DETAILS OF PRODUCTION

Tenuta Fertuna located in the heart of the Tuscan Maremma was created in 1997 to fulfil Giuseppe Meregalli's vision to build a super-premium estate that could proudly sit alongside the other noble Italian wine brands represented by his family's agency business. The respect for the "terroir" and the rigorous selection processes has made Lodai the flagship of Fertuna and thanks to the consistent quality this wine has become, in various markets, the symbol of the Maremma. The grapes are taken from the Gavorrano region of Maremma, in Tuscany, where the soils are stony Galestro (schist based soil) with clay. The vineyards are cordon spur trained and the vines average 5 years in age. The climate in the area of Italy is particularly hot and dry in summer but much more temperate during the winter season. Lodai is aged for 12 months in French oak barrels followed by a refinement of 6 months in bottle.

TASTING NOTES

Deep ruby with garnet reflex. The nose is vinous, intense and ripe with full fruit notes. The palate is warm, soft and well structured. Nicely balanced with soft tannins and a long aftertaste.

HOW TO SERVE

Delicious with roasted and stewed meat, game and mature cheese.

VINTAGE
2018

STYLE
Red

BLEND OF GRAPES
100% Cabernet Sauvignon

WINEMAKER
Paolo Rivella

ALCOHOL
13.5%

