

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
wine shippers since
1858

PACTIO



TENUTA FERTUNA
maremma toscana

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. Based mainly on Sangiovese, Pactio celebrates love for the Maremma, a land of great men and great wines. Its symbol, Giano Bifronte, looks out proudly from the label and represents the historic alliance that gave birth to him. Like the Roman divinity that looks simultaneously to past and future, Pactio is a bridge between tradition and modernity. 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 10 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.

Pactio spends 4 months in mainly new French oak barrels followed by a period of ageing in bottle - helping the wine to soften.

TASTING NOTES

A deep ruby-red in colour. The bouquet is ripe and intense with red fruit notes and hints of vanilla. On the palate Pactio is open and expressive, shows delicious notes of ripe cherry on well balanced tannins.

HOW TO SERVE

The ideal companion to cured meats, great cuisine dishes also with elaborate meats, game, poultry and aged cheeses.

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

60% Sangiovese
20% Cabernet Sauvignon
20% Merlot

WINEMAKER

Paolo Rivella

ALCOHOL

13%

