

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
wine shippers since
1858

MESSIO



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. Messio, sounding like Messiah, means "the man who will come". In this case Messio is used to describe "the wine that will be".

The grapes are taken from the Gavorrano region of Maremma in Tuscany, between the Vetulonia and Giuncarico's Valleys. The soils here are stony Galestro (schist based soil) with clay. The vineyards are cordon spur trained and the vines average 6 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. Messio is aged for 12 months in French oak barrels followed by a refinement of 6 months in bottle.

TASTING NOTES

Deep and intense garnet-red the nose has An explosion of fruity flavours with an endless variety of red fruits, enveloped in a soft note of vanilla. The aromatic elements slightly evolve to tobacco, chocolate and soft hints of butterscotch. Round, full- bodied and intense.

HOW TO SERVE

Serve alongside cold meats and salami, mature cheese, first courses with gravy. Particularly recommended with grilled or stewed meat and game.

VINTAGE
2017

STYLE
Red

BLEND OF GRAPES
100% Merlot

WINEMAKER
Paolo Rivella

ALCOHOL
13.5%

