

FERTUNA, TUSCAN MAREMMA, ITALY

MENTZENDORFF
wine shippers since
1858

VERMENTINO



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. Vinified from 100% Vermentino this is the new born white wine of the winery, standing out for its rich but delicate, aromatic style combined with a remarkable acidity. The grapes are taken from the Gavorrano region of Maremma, in Tuscany, where the soils are clay and stony of medium mixture. 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. After a first phase of soft pressure, fermentation is controlled at 14-16° in stainless steel vats for a period of 20 days, followed by a short period of bottle ageing.

TASTING NOTES

Straw-yellow with green highlights. A fruity bouquet on the nose fruity with hints of pear, grapefruit and spices, typical of the Mediterranean scrub. Full on the palate, enlivened by a strong acidity, which gives freshness and persistence in the finale. Mineral, dry, elegant finish.

HOW TO SERVE

Matches well with fresh fish, crustaceans & shellfish as well as vegetable courses.

VINTAGE

2021

STYLE

White

BLEND OF GRAPES

100% Vermentino

WINEMAKER

Paolo Rivella

ALCOHOL

12.5%

