



## FERTUNA

### **MAREMMA, TUSCANY, ITALY - TENUTA FERTUNA**

2017 can be considered a sort of 'out of the box' vintage. Years we didn't see in Tuscany such a sufferance because of the droughts, which probably will lead to a cut in terms of volumes.

Same time, prolonged high temperatures reduced plant diseases, so grapes matured soundly and undamaged, showing concentrated sugar rate supposing to give powerful wines, rich of savour and perfumes. At Fertuna harvest started relatively early, to be precise on the 28th of August.

Low winter-spring rainfalls together with a late frost effected in a natural selection of the bunches, never seen before. For the first time was required a very little intervention in the vineyards and a reduced grape selection.

Sparse bunches are healthy and wholesome, presenting small berries. Against water stress, the Fertuna drop-by-drop supply system and the ability of technical staff, managing irrigation with wisdom and knowledge, lead harvest to be of flawless quality.

White grapes' harvesting is already done. VERMENTINO vineyards encountered a good production trend, in accordance with the vintage. Despite the lower volumes, Vermentino variety is more used to the Maremma traditional micro-climate; 2017 vintage saw a healthy growth and expresses distinctively its clear floral flavours on a pronounced acidity. DROPPELLO, green-harvested from the closest Sangiovese parcel "Alborelli", shows up a fresh and mineral style, as we use to know it. Musts in fermentation lets us expect a new great vintage, as the last 2016, literally gone 'sold out'!

Regarding reds, harvesting just started, been waiting for the perfect grapes maturation to exploit the best aromatic qualities of red varieties, perfectly adapted to the climate of Maremma valleys. Sangiovese, Cabernet Sauvignon and a great Merlot are just waiting for being picked up and vinified.

Merlot is planned to be partially fermented in wood for the production of a powerful premium MESSIIO.

Cabernet Sauvignon, destined to become the silky LODAI, after a passage into refrigerated stainless steel vats, will follow a slow maturation in barriques of Allier oak.

PACTIO is going to respect its attitude of brilliant representative of Tuscan flavours, traditional and innovative same time.

2017 vintage is so expected to give Fertuna wines rich, elegant and durable as we know.

