



TENUTA FERTUNA

m a r e m m a t o s c a n a

MAREMMA, TUSCANY, ITALY - TENUTA FERTUNA

2020 Vintage: We firmly believe that the quality of the wine starts in the vineyard. As a result, we always farm sustainably, with total respect for the environment. In 2017 we started our path to organic conversion; soon, Tenuta Fertuna will be certified organic. This essential step towards becoming organic means that we have to follow some strict regulations, embrace a certain mindset according to the natural cycles and growth time of the vines, use basic natural remedies, and adopt prevention practices against plant diseases or climatic “whims”. This means having patience and accepting changes in temperature and weather unpredictability.

We are very optimistic about the 2020 vintage. The harvest will be one of the most interesting of recent times: despite lower production in volumes, the grape quality is excellent. The red, white and rosé wines have great potential.

The seasonal trend was positive; the relatively cool spring during the blossoming period led to a more conspicuous flower setting. As a result, we got bunches with few but well-distributed berries. Spring and summer were relatively dry, with no thermal peaks, resulting in less stressed plants. An excellent vegetative season: at the beginning, a bit late, but June and July’s high temperatures helped accelerate the maturation.

This resulted in a slightly advanced maturation (compared to the standard physiological development) with impeccably healthy grapes: for organic producers, like us, this brings great satisfaction. It probably won’t be necessary to intervene through bunch selection; vines reached a good vegetative balance, with no particular issues or plant diseases.

The harvest at Tenuta Fertuna started the first week of September (a bit later than usual) from the Alborelli parcel dedicated to Droppello. This will be followed by Vermentino, Sangiovese, Merlot and finally, Cabernet Sauvignon. As vinification is managed “parcel by parcel”, the picking program will mostly follow each single vineyard’s natural evolution.

The 2020 harvest in Maremma is expected to be of excellent quality; never more than this year has Sangiovese grown so perfectly! We tasted some extremely ready grapes, with the right balance, perfect acidity and a lovely aromatic palette. We await a beautiful 2020 vintage: fruity and fragrant whites and reds of remarkable structure and graceful tannins to enjoy immediately or left to develop, depending on the maturation style.

The excitement for the upcoming harvest is strongly felt at the winery. Tenuta Fertuna is ready. Nothing is left to chance.

Paolo Rivella, Head Winemaker.

