

Tenuta Fertuna Vermouth Rosso

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Sangiovese

WINEMAKING: Blending wine with local herbs and spices, 45 days distillation of all infused ingredients.

AGING: More than 2 months in stainless steel

THE STORY

This extraordinary adventure started in 1997 Fertuna. The name refers to the fertility of the land and the fortune of the men who get to cultivate it. They see the light in the heart of the Tuscan Maremma, a land where the ancient Etruscans had developed their flourishing civilization, dedicating themselves to agriculture in centuries past. The estate is set up in an area highly devoted to viticulture, in a place where nature dominates; between wild and spontaneous vegetation, the human hand has acted with delicate harmony, designing an amphitheater of vineyards.

THE ADJECTIVES

OVERALL: Elegant, refined, sweet

AROMAS / FLAVORS: Spices, herbs, resin, balsamic, hibiscus, rose petals

MOUTHFEEL: Sweet and velvety

THE SELLING POINTS

One of the best Vermouths on the market, great by itself

SUSTAINABILITY: Certified Organic

PAIRINGS: Blue cheese, chocolate, slightly sweet desserts,

