



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Droppello Alto Bio IGT Costa Toscana Bianco, Tenuta Fertuna

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<b>Price</b>	£22.99
<b>Code</b>	TENU005

Maximum expression of still white wine obtained from red wine grapes, this wine interprets the soul of Sangiovese in a totally modern and original way. Coming from a single lot, "Alborelli".

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**Tasting Notes:**

It speaks of mineral notes, intense fruity and floral tones, fresh citrus nuances on an excellent basic structure.

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Specification	
<b>Vinification</b>	Soft pressing of only Sangiovese grapes harvested by hand. The must obtained is slightly oxidized and rests at low temperature in steel for a few days to amplify the aromatic extraction. Fermentation at low temperature with a selected mixture of indigenous yeasts. Evolution for 12 months on "fine lees". It is then aged for 6 months in new Allier tonneaux; in wood, there are various bâtonnage operations that give complexity and intensity to the wine.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Tuscany
<b>Area</b>	Maremma
<b>Type</b>	White Wine
<b>Grapes</b>	Sangiovese
<b>Genres</b>	Organic, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Tenuta Fertuna
<b>Producer Overview</b>	Created in 1997 to fulfil Giuseppe Meregalli's vision of building a super-premium estate, Tenuta Fertuna proudly sits alongside other noble Italian wine brands also represented by the Meregalli family. The winery is based in the Maremma, a chic but discreet Tuscan sub-region to the west near the coast, sandwiched between Grosseto and Livorno.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with grilled white meat and seasonal veg.