



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Droppello Alto Bio IGT Costa Toscana Bianco, Tenuta Fertuna

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| Price | £23.49 |
| Code | 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".

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 | |
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| Vinification | 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. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Italy |
| Region | Tuscany |
| Area | Maremma |
| Type | White Wine |
| Grapes | Sangiovese |
| Genres | Organic, Vegetarian |
| Vintage | 2022 |
| Style | Dry |
| Body | Soft, fruity and aromatic |
| Producer | Tenuta Fertuna |
| Producer Overview | 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. |
| Closure Type | Cork |
| Food Matches | Enjoy with grilled white meat and seasonal veg. |