



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Droppello Alto Bio IGT Costa Toscana Bianco, Tenuta Fertuna

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	
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.