Tenuta Fertuna Vermouth Bianco

The Facts

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Toscana IGT
WINEMAKING: Infusion of all ingredients 45 days in high quality alcohol. 2+ months slow maturation in steel vats.
ALCOHOL BY VOLUME: 18.0%
AGING: 2+ months in steel vats after infusion

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: Aromatic & spicy
AROMAS / FLAVORS: Sweet Orange, Bitter Orange, Lemon, Bergamot, Cardamom, Ginger, Rose, Iris flower
MOUTHFEEL: Warming yet fresh

The Selling Points

A fresh take on a traditional vermouth.
SUSTAINABILITY: Green Practicing
PAIRINGS: Soft cheeses, mixed in cocktails, or as a digestif

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