The story behind a bottle…
The Estate

Tribute to Terroir
Maremma
the Italian Medoc

History & Heritage

The Vision

Evocative
Emblem & Name

The Cellar &
Sustainable growing
Tribute to terroir

Fertuna is located in the heart of Tuscan Maremma. The Gavorrano plain sets an ideal scenery with its rich cultural and historical heritage, going from Etruscans to Romans to medieval age and have all attributes for winegrowing the varietals as Sangiovese, Cabernet Sauvignon, Merlot and Syrah. The land is quiet and peaceful, where the uncontaminated nature rules. In this area the human touch has acted in accordance with nature, drawing an amphitheatre of

Vineyards, mixed with other crops, provide all around a sunny, pleasant and attractive atmosphere. The brightness of the sky, the sun, the special soil, the sea or mountain’s air currents are the perfect scenery for winegrowing activity.
Maremma, the Italian Medoc

Maremma was, indeed, considered, until the first decades of the past century, a hostile and unhealthy land all along its coasts. Today wine production, together with tourism, is what makes this part of Tuscany so famous in the world. One starts with the so-called “nectar of the Gods” and ends up by discovering the area’s natural heritage, culture, history and emerging economy.

This strip of Tuscany, called by many THE ITALIAN MEDOC, is an area of great wine-making potential, which is bringing exceptionally high-quality wines to the market and fast becoming a principal area of exploration of some of the most important investments in the Italian wine industry. Here, beside autochthone Sangiovese, have been planted international vines such as Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, creating some truly extraordinary wines and also what the dear departed Giacomo Tachis has rightly called “deluxe oenology”.

History & Heritage

Established in 1997 by the Meregalli and Rivella families to fulfil their vision of building a super-premium estate that could proudly sit alongside the other noble Italian wine brands represented by Gruppo Meregalli.

Mr. Giuseppe Meregalli of Meregalli family, wine merchants since 5 generations, since 2008 owner of 100% of the Estate. Cavalier Ezio Rivella winemaker of worldwide fame, who gave to Italian oenology great importance and international notoriety.

The estate is situated where any previous wine facility was. Tuscan Maremma was chosen based on the intuition that was the right place for facing a new challenge.

Over five years Sangiovese, Cabernet Sauvignon, Merlot and Syrah vines were planted and the winery built. 2002 marked the first vintage of Lodai, shortly followed by Messiio.

The Estate is managed thanks to the oenological know-how of Mr Paolo Rivella, important winemaker who inherited from his uncle the best knowledge of modern oenology, not forgetting the roots of tradition.
Winemaker short biography

Paolo Rivella, winemaker and manager of FERTUNA winery, was born in Siena in 1974. He was born in the Chianti Classico region, properly in the times while the Chianti was getting its worldwide reputation.

Paolo skills come from a very prestigious winemaking heritage that dates back to 1850 in a small village of Piedmont where his grand grandfather was a winegrower.

His father is a winemaker and also his uncle, in fact Paolo is the nephew of Cavalier Ezio Rivella, the creator and sole Director for 25Y of Villa Banfi in Montalcino.

Growing up among vineyards and cellars, Paolo decided to follow his family path.

He studied **viticulture and oenology in Siena** until 1995 and refined his winegrowing and winemaking skills at Banfi winery (Montalcino) where he got his first job experience.

Then, after one year military service in the aviation, he was selected as cellar-master in **Castello della Volpaia** winery, in Radda in Chianti.

He received afterwards an interesting job offer from **Caggio** (at present Fonterutoli) winery, in Castellina in Chianti, as a coordinator between winery and vineyards; here he finally enhanced his experience dealing directly with ground and grapes.

Later, fueled by an entrepreneurial spirit, a long-term friendship and the business partnership of the Meregalli family with his uncle, Cavalier Ezio Rivella and the desire to make a statement in the wine world, Mr Giuseppe and
“Parcels of vines are specifically marked on domain maps, but firstly were determined by the composition of soil, and consequently perfect vineyard implantation. Only from stress-free grapes you can get quality wines, in perfect accordance with terroir. The range of our wines faithfully reflects our thoughts, our taste, our everyday experience, our expectations: in a word, our VISION. Customer’s satisfaction and wine enjoy remain the greatest reward for our work and devotion. Besides that, always the joy of continuing the wine growing tradition”

Giuseppe Meregalli
The medieval cross, representative of the winery, was initially inspired by a symbol found in the ancient S.Antimo abbey. It was then refreshed transforming each tip in a three leaf lily, emblem of Florence (orris).

Moreover note the consonance with the word “fortune”, which sounds like a good wish. Not forgetting the theme “fert”, coming from Latin “fertus”, meaning fertile, tribute to the Maremma vivid terroir.

A name, FERTUNA, evoking tradition, faith, hope and best auspices.
The Cellar

Built up in 2002, the hyper technological cellar, placed at the centre of vineyards, shows the potentiality of the project of this estate. The wooden structure on the roof is the best example of modern technology that doesn’t forget tradition, evoked also in the barrique.
Sustainable growing

Fertuna participate to a **voluntary program** of sustainable company activities tending to reduce the emissions to air and limit the environmental impact.

In details, the winery commits itself to reduce the phytosanitary treatments in the fields and to limit the impact on vines and soil.

Fertuna undertakes to use mostly organic fertilizers in order to support the soil natural fertility. The use of water for irrigation is limited and rigorously controlled.

Such programs help to reduce the hydrogeological instability, promoting the reuse of rain water, that are occasional but of great intensity. Fertuna dispose of an artificial lake (1hA) for assuring to plants a continuous water supply.

In the vineyards Fertuna sustains the acting of indigenous entomofauna and natural predators for controlling the pests.

In the winery is in act a restricted plan of water recycling: f.e. the cleaning of non-alimentary surfaces is done exclusively reusing rain water accumulated in containers placed on the plant roofs.

All waste products are disposed following the most sustainable systems, and the waste waters are purified in the winery by a water treatment plant and reused for fields irrigation.

All these practices represents Fertuna engagement for environmental protection and preservation in order to ensure a prosperous future to the terroir.
From vineyard to wine

- Plantation
- Vineyards’ Parcels
- Grape Qualities
- About Terroir
- Vinification

WINE RANGE
The plantation

150 hA GLOBAL ESTATE EXTENTION

- **45 hectares vineyards**: subdivided in different parcels
  Sangiovese, Cabernet Sauvignon, Merlot, Syrah

- **5 hectares Olives**: dedicated to the cultivation of ancient olive trees. Here cohabit century-old trees with new plants. Varieties are: Frantoio, Leccino and Moraiolo.

- **40 hectares Cereals**: best quality durum wheat used mostly for producing pasta. Varieties are: Senatore Cappelli, Taganrog
The vineyards’ parcels

**SANGIOVESE**
- Poggio gobbo
- Alborelli
- Massi
- Scarpatella
- Poggio al sasso
- Pisciolino
- Aurelia

**M Merlot**
- Confine
- Chiusone
- Fontelunga
- Merlo
- Scarpatella
- Tiro a segno

**SYRAH**
- Macía
- Tiro a segno

**CABERNET SAUVIGNON**
- Due Fossi
- Chiusone
- Lago
- Tiro a segno
- Fonda
- Pisciolino
- Quercia
The grape qualities

- **SANGIOVESE** (clones of Sang. Grosso)
  Terroir/Identity – Acidity – Freshness

- **CABERNET SAUVIGNON**
  Complexity – Structure – Elegance

- **MERLOT**
  Softness – Color – Refines tannins

- **SYRAH**
  Fruity – Spicy – Perfumes

- **VERMENTINO**
  Planting plans for 2016-2017
About the Terroir

- **SOIL**> gives mineral support, good acidity, permits water filtration
  Clay: of medium mixture with stony skeleton (same as Montalcino and Chianti areas)
  Galestro: crumbly schistose clay
  Alberese: sedimentary rock, calcareous marl

- **CLIMATE** > Mediterranean/marine
  Cold and rainy winter vs extreme hot and dry summer
  The sea proximity influences the climate mitigating the extremes
  Combination of advantages of sweet hills and the scent of the sea
  Good temperature range between day and night

- **VINES AGE** > in average 10Yold
  Oldest are of about 15Y  Crus of Merlot: MERLO and SCARPATELLA

- **VINES POSITIONING** > 1,40-1,60 high **TRANING SYSTEM** > cordon spur
  Ensure leaf shading protecting the bunches during hot temperature conditions
  Avoid wild animal attack

- **PLANTATION DENSITY** > in average 4.200/4.400 x hA

- **YIELD** > low 8000 Kg / hA

- **SELECTION OF GRAPES** > in average 2/3 bunches x branch
  Double for Sangiovese due its high productivity > AL VERDE/early ripening – A
  MATURAZIONE/tardive - Droppello: just Alborelli parcel in early ripening > maintaining the best
  acidity, assuring structure to wine

- **HARVEST** > from 1st September to mid October (sometimes starts end of August)
FERMENTATION:
After 24h of soft pressure, every single parcel of must is piped in thermo-regulated stainless steel vats and here remains for min 3 to max 15 days, during which a continuous and slowly pumping over occurs. In case of red wines succeed the malolactic fermentation in order to reduce the natural acidity of wine and give a biological stability.
Just for Messiio V12, partial fermentation directly in Allier barriques.

MATURATION in OAK:
**French barriques** fine texture, delicate tannins, less porosity
**USA barrels** coarse grain, much tannins, much oxidation.
Always separated parcel per parcel, wine ages either in new or in old barrels of second/third passage.

**Controlled oxidation:**
**Aromatic power + Potential of ageing**

**BOTTLE REFINEMENT:** After the ‘fermentation stress’ and also wood contact, wine always needs some time to repose in bottle, in order to quite amalgamate all its components and reveal all its potential of ageing.

PACTIO > 4 + 3/4
LODAI > 12 + min 6
MESSIO > 12 + min 6
DROPPELLO > 0 + 3
FERTUNA wine range
PLATO ROSSO  IGT Toscana Rosso

As sometimes happens in top growing regions, the disciplinary of Meremma allows the IGT Toscana Rosso appellation to be NON VINTAGE, if referred to a blend of different vintages in percentage of more than 15%. Plato is a fresh and young wine, but equally constant in time, which style is always recognizable, also in future harvests. The vinification is so based on latest vintage mixed with reserve wines warded in the cellar.

<table>
<thead>
<tr>
<th>BLEND</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon, Sangiovese, Syrah, Merlot</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>AGEING &amp; POTENTIAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short passage in French oak, followed by a variable period of bottle ageing to best amalgamate the tannins. Potential of about 3 years</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>WINEMAKER &amp; PRODUCTION</th>
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</thead>
<tbody>
<tr>
<td>Paolo Rivella - Production: 50,000 bts</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SENSATIONS &amp; PAIRINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Colour:</strong> Attractive lively ruby, with purple highlights</td>
</tr>
<tr>
<td><strong>Bouquet:</strong> Fresh red berries aroma, violet bouquet, vanilla and roasted notes.</td>
</tr>
<tr>
<td><strong>Palate:</strong> Fragrant and medium bodied, with a vibrant and fruity style, soften tannins and good long-term intensity.</td>
</tr>
</tbody>
</table>

**Best served with:** matches perfectly with main courses of pasta, good companion of red meat and cold cuts.
ROSE’ DOC Maremma Toscana

A crisp and fresh Rosé representing a new achievement for Fertuna, characterized by a great aromatic expression and a graceful elegance.

<table>
<thead>
<tr>
<th>GRAPE VARIETY</th>
</tr>
</thead>
<tbody>
<tr>
<td>100% Sangiovese vinified in Rosé</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>VINIFICATION &amp; POTENTIAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Vinification in white” of red Sangiovese grapes that, after a soft pressure at low temperature, are left in contact with their pomace for a brief lapse of time, no more than 24 hours, in order to obtain the proper nuance but without astringent notes. Fermentation at controlled temperature (18°) in steel vats for 14 days. Potential of about 3 years - Recommended to drink it young</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>WINEMAKER &amp; PRODUCTION</th>
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</thead>
<tbody>
<tr>
<td>Paolo Rivella - Production: 7.000 bts</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SENSATIONS &amp; PAIRINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Color: Tenuous rose, Provençal styled</td>
</tr>
<tr>
<td>Bouquet: Fresh with delicious notes of little berries and vanilla</td>
</tr>
<tr>
<td>Palate: Good sapid character, perfect balance and surprising long-lasting final</td>
</tr>
</tbody>
</table>

**Best served with:** Perfect as spring-summer aperitif, lovely matched with grilled vegetables, bluefish, white meat, season salads and cottage cheese.
**VERMENTINO**  
DOC Maremma Toscana

New born white wine of the winery, stands out for its aromatic style, rich but delicate, combined with a remarkable acidity.

<table>
<thead>
<tr>
<th>GRAPE VARIETY</th>
</tr>
</thead>
<tbody>
<tr>
<td>100% Vermentino</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>VINIFICATION &amp; POTENTIAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>After a first phase of soft pressure, follows a fermentation at controlled temperature (14-16°C) in steel vats for a period of 20 days. Potential of about 3 years - Recommended to drink it young</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>WINEMAKER &amp; PRODUCTION</th>
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<tbody>
<tr>
<td>Paolo Rivella - Production: 20.000 bts</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SENSATIONS &amp; PAIRINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Colour:</strong> Straw-colored yellow, with green highlights</td>
</tr>
<tr>
<td><strong>Bouquet:</strong> Fruity, with tones of pear and grapefruit, flowers and spices typical of Mediterranean forest.</td>
</tr>
<tr>
<td><strong>Palate:</strong> Full, liven up by a significant acidity, giving freshness and persistence. Dry mineral notes, elegant final.</td>
</tr>
</tbody>
</table>

**Best served with:** matches gracefully with courses of fresh fish, crustaceans and shellfish, vegetables first plates.
**PACTIO IGT Toscana Rosso**

First release in 2009, this memorable blend is an excellent expression of Tuscan flavours; Pactio is a wine celebrating first the love for Maremma, land of great men and great wines. Its emblem, the two-faced Janus, is the proud symbol of an historical alliance as well as of a close friendship; as the Roman deity, looking same time to past and future, this wine reconciles tradition and modernity.

**SOIL**

Clay of medium mixture with stony skeleton, “Galestro” crumbly schistose clay, “Alberese” sedimentary rock, calcareous marl

**BLEND**

60% Sangiovese  20% Cabernet Sauvignon  20% Merlot

**AGEING & POTENTIAL**

4 months in 50% new oak plus 3/4 months refinement in bottle
Potential of about 5 years

**WINEMAKER & PRODUCTION**

Paolo Rivella – Production: 110,000 bts

**SENSATIONS & PAIRINGS**

**Colour:** Deep ruby-red

**Bouquet:** Vinous, ripe and intense with red fruit notes and hints of vanilla

**Palate:** Warm, soft and well structured; nicely balanced with soft tannins and clean finish

**Best served with:** Ideal companion of cold cuts, roasted and stewed meat, game, guinea fowl and mature cheese

Opened and expressive, this wine shows a delicious red cherry ripe character on balanced tannins.
DROPPELLO  IGT Toscana Bianco

First vintage released in 2010, this wine came from the strong will to create a unique white wine expressing the soul of Sangiovese, red grape prince of Tuscany, but in a completely original way.

**SOIL**

Clay of medium mixture with stony skeleton, “Galestro” crumbly schistose clay, “Alberese” sedimentary rock, calcareous marl

**BLEND**

Sangiovese vinified white (hints of Sauvignon depends on the vintage)

**REFINEMENT**

Any wooden ageing in order to preserve all aromas’ pureness. 3 months refinement in bottle before release. Potential of about 3 years - Recommended to drink it young

**WINEMAKERS & PRODUCTION**

Paolo Rivella - Production  20.000 bts

**SENSATIONS & PAIRINGS**

**Colour:** Straw yellow with light green/rose nuances  
**Bouquet:** Intense but delicate, light notes of garden herbs and white fruits  
**Palate:** Fresh, dry and mineral with a pleasant delicacy and an elegant acidity. Good persistence

A fresh “white Sangiovese” with mineral hints, fruity flavours, smooth citrus notes, flower aromas on a good structure.

**Best served with:** fish appetizers and seafood in general, white meats, poultry and vegetables. Perfect for the everyday light meals.
LODAI  IGT Toscana Rosso

LAUDEMUS!! was exclaimed after  the tasting of the first vintage of Lodai  2002. Respect of the terroir and rigorous selection are the leitmotiv of its genesis.

SOIL
Clay of medium mixture with stony skeleton, “Galestro” crumbly schistose clay, “Alberese” sedimentary rock, calcareous marl

BLEND
Mono varietal - 100% Cabernet Sauvignon

AGEING & POTENTIAL
12 months in 50% new French oak + at least 6 months refinement in bottle. Potential of about 10 years

WINEMAKER & PRODUCTION
Paolo Rivella - Production 30.000 bts

SENSATIONS & PAIRINGS

Colour: Intense  ruby-red
Bouquet: Red fruits, pink pepper, chocolate & tobacco. Vinous, full bodied, with a persistent intensity

Palate: Persistent acidity and tannins are well adapted in a texture in continuous evolution. All is perfectly balanced. Nothing is off topic. Medium bodied.

Best served with: Ideal companion of cold cuts, roasted and stewed meat, game, guinea fowl and mature cheese
MESSIO DOC Maremma Toscana

Opulent but not self-complacent, intense and rich, of incredible persistence and long potential... a GREAT SUPER TUSCAN!!

MESSIO sounds like Messiah, meaning «the man that will be». In this case we can say «the wine that will be», like a promise, an auspice. Beside the unique microclimate of Fertuna incredible valley, main ingredients that make us proud are passion and teamwork, expressed in this wine at best. First vintage 2003

SOIL
Clay: of medium mixture with stony skeleton, “Galestro” crumbly schistose clay, “Alberese” sedimentary rock, calcareous marl

BLEND
Mono - varietal 100% Merlot

MATURATION & POTENTIAL
12 months in 50% new French oak. The wine was given an additional period of at least 6 months of bottle aging before release. Potential of about 15 years

WINEMAKER & PRODUCTION
Paolo Rivella - Production 20.000 bts

SENSATIONS & PAIRINGS

**Colour:** Deep and intense ruby-red

**Bouquet:** An explosion of fruity flavours with an endless variety of red fruits, enveloped in a soft note of vanilla.

**Palate:** The aromatic elements slightly evolve to tobacco, chocolate and soft hints of butterscotch. Round, full-bodied, intense. Full bodied.

**Best served with:** Cold meats and salami, mature cheese, first courses with gravy. Particularly recommended with grilled or stewed meat and game
Awards

Le jury international du concours
Sélections Mondiales des Vins Canada décerne au vin ci-dessus
mentionne ce diplôme pour reconnaître son succès dans sa
participation à l'édition 2014 du concours de la Société des Vins
du Canada.

The international jury of the competition
Sélections Mondiales des Vins Canada awards to the above
mentioned wine this diploma to recognize its success in its
participation in the 2014 edition of Wine Testing which was held
from May 31st to June 4th, 2014 in Quebec City, Canada.

The Largest International Wine Competition in North America
21st edition, Quebec City, Canada

CONCORSO ENOLOGICO INTERNAZIONALE

Vinofed

La directrice technique du Concours
La président du Concours

Francine Dion, Directrice Technique
Gilles H. Labbé, avocat

International Wine Guide
Gold
Spain 2015

Wine Spectator

2015 Decanter
World Wine Awards
Bronze
FERTUNA AWARDS & TASTING NOTES - April 2017

FERTUNA MERLOT
MAREMMA TOSCANA
MESSIO

Critic Reviews

<table>
<thead>
<tr>
<th>Year</th>
<th>Critic</th>
<th>Score</th>
<th>Tasted</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012</td>
<td>James Suckling</td>
<td>91</td>
<td>19-Jul-2016</td>
</tr>
<tr>
<td>2004</td>
<td>Wine Spectator</td>
<td>91</td>
<td>31-Oct-2018</td>
</tr>
</tbody>
</table>

Awards

- 2009 Vintage
  - Bronze
  - Decanter World Wine Awards
  - Awarded: 2015

MESSIO 2012
JS Score: 91

A dense and jammy red with dried fruit and raisin character. Full and juicy. Powerful and long. A little overdone for me but interesting all the same. Drink or hold.

FERTUNA CABERNET SAUVIGNON
MAREMMA TOSCANA - LODAI

Critic Reviews

<table>
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<tr>
<th>Year</th>
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<tbody>
<tr>
<td>2012</td>
<td>James Suckling</td>
<td>90</td>
<td>19-Jul-2016</td>
</tr>
<tr>
<td>2009</td>
<td>Decanter World Wine Awards</td>
<td>83</td>
<td>01-Mar-2009</td>
</tr>
<tr>
<td>2007</td>
<td>Wine Spectator</td>
<td>86</td>
<td>20-Sep-2006</td>
</tr>
<tr>
<td>2006</td>
<td>Wine Spectator</td>
<td>88</td>
<td>15-Oct-2009</td>
</tr>
<tr>
<td>2006</td>
<td>Vinum Wine Magazine</td>
<td>16.5</td>
<td>01-Mar-2009</td>
</tr>
</tbody>
</table>

When to drink: 2009 to 2012

LODAI 2012
JS Score: 90

Lots of plum and ripe berry and currant character. Medium to full body, velvety tannins and a juicy finish. Soft and big wine. Drink now.

Awards

- 2009 Vintage
  - Commended
  - Decanter World Wine Awards
  - Awarded: 2016

- 2009 Vintage
  - Bronze
  - Decanter World Wine Awards
  - Awarded: 2015

- 2008 Vintage
  - Bronze
  - Decanter World Wine Awards
  - Awarded: 2013

- 2004 Vintage
  - Bronze
  - Decanter World Wine Awards
  - Awarded: 2007
FERTUNA AWARDS & TASTING NOTES - April 2017

FERTUNA
SANGIOVESE,
CABERNET SAUVIGNON,
MERLOT
TOSCANA ROSSO - PACTIO

Critic Reviews

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Rating</th>
<th>Source</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009</td>
<td>85</td>
<td>Wine Spectator</td>
<td>30-Sep-2010</td>
</tr>
<tr>
<td>2009</td>
<td>84</td>
<td>CellarTracker (6 notes)</td>
<td></td>
</tr>
</tbody>
</table>

Awards

<table>
<thead>
<tr>
<th>Year</th>
<th>Award</th>
<th>Source</th>
<th>Date</th>
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<tbody>
<tr>
<td>2012</td>
<td>Bronze</td>
<td>Decanter World Wine Awards</td>
<td>2015</td>
</tr>
<tr>
<td>2011</td>
<td>Special Mention</td>
<td>Vivino</td>
<td>2014</td>
</tr>
</tbody>
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FERTUNA AWARDS & TASTING NOTES - April 2017

FERTUNA
SANGIOVESE VINIFIED WHITE
TOSCANA BIANCO
DROPPELLO

Awards

<table>
<thead>
<tr>
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<th>Award</th>
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<td>Bronze</td>
<td>Decanter World Wine Awards</td>
<td>2015</td>
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DIPLOMA
Pactio Igt Toscana Rosso 2011:
Fertuna Srl

International Wine Guide 2015

The only wine competition where all the judges are independent retailers.
Fertuna most recent awards

FERTUNA MERLOT
MAREMMA TOSCANA
MESSIO 2012

A dense and jammy red with dried fruit and raisin character. Full and juicy. Powerful and long. A little overdone for me but interesting all the same. Drink or hold.

FERTUNA CABERNET
SAUVIGNON MAREMMA
TOSCANA LODAI 2012

Lots of plum and ripe berry and currant character. Medium to full body, velvety tannins and a juicy finish. Soft and big wine. Drink now.
Fertuna awards

The Wine Merchant Top 100

The only wine competition where all the judges are independent retailers

Italy

Broglia La Meirana Gavi di Gavi 2014 (£18.99, Berkmann Wine Cellars)

Fertuna Dropello, IGP Toscana, Italy 2014 (£14, Mentzendorff)

Fertuna awards
Fertuna awards

DIPLOMA
Pactio Igt Toscana Rosso 201:
of Fertuna Srl
has been awarded a SILVER MEDAL
in the category of Red wines at the International Wine Guide 2015

DIPLOMA
Messio Igt Maremma Toscana Rosso 2009
of Fertuna Srl
has been awarded a GOLD MEDAL
in the category of Red wines at the International Wine Guide 2015

DIPLOMA
Droppello Igt Toscana Bianco 2013
of Fertuna Srl
has been awarded a SILVER MEDAL
in the category of White wines at the International Wine Guide 2015

DIPLOMA
Lodai Igt Maremma Toscana Rosso 2009
of Fertuna Srl
has been awarded a SILVER MEDAL
in the category of Red wines at the International Wine Guide 2015
Fertuna awards

Fertuna, Pactio Maremma, 2011, Tuscany, Italy

Liquorice and smoky notes on the nose. Vinoteca’s Charlie Young said: 'Savoury, with fresh cherry and good acidity, balanced tannins and good character.'
Fertuna awards

Decanter.com

Fertuna Lodai 2008

Decanter rating:

★★★★★

Maremma Toscana, Tuscany, Italy
(Red - Still Dry)
UK price: £20.00

Fertuna, Lodai Maremma, 2008, Tuscany, Italy

With its savoury characteristics to the fore, alongside sour red fruits and soft tannins, team leader Nigel Lister said: 'Great food wine, with its light, gentle, breezy fruit, and meaty, olivey notes.'
Fertuna in the World
Meregalli, Giuseppe S.R.L., born in the far 1856, holds a leading position in the distribution of top quality wines, Champagne and spirits in Italy. The company is the headquarter of a largest European group — Gruppo Meregalli — which core business and know-how have been diffused through their foreign distribution subsidiaries in France and Swiss. Moreover, Meregalli is in charge of distributing Tenuta San Guido labels in about 15 countries all over the world.