



Fattoria
TERRE DEL MARCHESATO
- FAMIGLIA FUSELLI -
BOLGHERI

MAURIZIO FUSELLI

IGT TOSCANA ROSSO – SELECTION OF PETIT VERDOT

A selection of Petit Verdot planted by Maurizio in 1998, finally mature and ready for single variety vinification. Created from his personal desire in order to dominate this impetuous and stubborn vine variety. This wine bears the name of the producer who wanted to create it so intensely even if he knew that it would have been a long and difficult challenge. Vintage 2016 finally reaches an elegant balance between the extraordinary polyphenolic richness and tannin structure that are typical of this variety.

- ❖ First year of production: 2016
- ❖ Variety: Petit Verdot 100%
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: 20 / 25 days in new barrique of French oak
- ❖ Ageing: 18 months in barrique of new French oak
- ❖ Alcohol: 14.5% Vol.
- ❖ Service temperature: 18° C
- ❖ Annual production: 1.500 bottles
- ❖ Bottle formats: 750 ml – 1,5 lt. – 3 lt. – 6 lt.

VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar. Destemming and soft pressing.

Alcoholic fermentation takes place in new French oak barrique at a controlled temperature of 24-26 ° C for a week, followed by 10-15 days of maceration essential to extract colours, aromas and tannins.

The aging, necessary to soften the tannins, takes place in new French oak barrique in the barrel cellar at a controlled temperature and humidity for about 18 months, during this time malolactic fermentation takes place.

At the end of the refinement the wine is bottled, and rests for 12 months more before being introduced on the market.

TASTING NOTES:

Colour: clear almost crystalline with an intense ruby red colour with a nice density.

Aromas: the nose is frank and fine, with hints of bergamot and black fruits such as blueberry, blackberry, combined with myrtle and Mediterranean scrub. Spicy notes in evidence as pepper, concludes with soft notes of pastry and cocoa.

Taste: structured, warm wine with a nice freshness. Tannin evident but velvety and enveloping that makes you think of a long longevity. Very pleasant long and persistent finish.

Ideal pairing: gnocchi with ragù, pasta with game sauce, wild boar, venison and jugged hare.

Perfect match: wild boar salmì



TERRE DEL MARCHESATO

Località Sant'Uberto 164, Bolgheri – 57022 Castagneto Carducci (LI) Italia

Tel: +39 0565 749752 – Fax: +39 0565 749619

www.terredelmarchesato.com – info@terredelmarchesato.com