



MÈRIA  
ROSSO TOSCANA IGP  
FASCINATION TUSCANY

**AVERAGE  
CHEMICAL ANALYSIS\***

Alcohol  
14 %

Residual sugar  
3,5 g/l

Total acidity  
5,1 g/l

Extract  
33 g/l

Recommended serving  
temperature  
16 °-18 °C

Ageing potential  
10 years and more



**Grape varieties** Merlot, Cabernet Sauvignon, Sangiovese.

**Cultivation area** Tuscany, only a few kilometres from the sea, on the hills of Fonteblanda, near the town of Grosseto.

**Vineyard** The Podere Maremmello, heart of the Tenuta Serpaia, extends over a hilly landscape gently caressed by the sea breeze. Characteristic of the Mèria vineyards is the warm south/south-west exposure, the high percentage of sandy soil with small inclusions of clay/limestone. This combination gives the grapes produced here an elegant freshness, aromatic complexity and structure.

**Yield per hectare** 30 hl

**Harvest** After a green harvest, only suitable grapes on the shady side of the vineyard are selected by hand at low temperatures.

**Vinification** For this cuvée, we chose a cool, long maceration to preserve the best fruit aromas of the respective grape varieties. After the malolactic fermentation separated by variety, the wines mature for approximately 12 months in lightly toasted French barriques. After bottling, the wine matures for approx. further 24 months.

**Characteristics** The wine expresses itself with a intense ruby red color and has a very complex bouquet of blackcurrants, cherries and blackberries, as well as fine spicy notes. In the mouth it is juicy-fresh and full-bodied, with a dense structure, clear fruit and very well integrated tannins. A well-balanced wine with a very long finish.

**Food pairing** Decanted, this wine is an excellent companion to braised vegetables, grilled game and strong cheeses.

**The origin of the name** Mèria means 'shadow' in Maremma dialect. In this sunny region, shade is essential and coveted.



\*The information may vary according to the vintage