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## Mèria "Podere Maremmello" Rosso Toscano IGT

### Varietal profile

Merlot 40%, Cabernet Sauvignon 30%, Sangiovese 25%, Petit Verdot 5%.

### Cultivation area

Tuscany, Maremma, Fonteblanda, Podere Maremmello

### Vineyard

On our Serpaia estate in Maremma we planted 30 hectares of top sites with old varieties, typical for the area, and international ones. We were advised - among others - by the research department of the renowned University of Pisa, which over years has researched what red grape varieties would do best on the different lots in our vineyards.

### Yield per hectare

After cluster thinning in the summer, we picked 60 hectolitres of first-class grapes per hectare.

### Picking

The grapes were hand-picked and carefully selected in the process.

### Production

For this cuvée we chose 'cool mash' fermentation in order to preserve the best fruit aromas of every single grape variety. After ripening for eight months in barriques with light toast, only the best barrels were used for the cuvée. Consequently, the wine is matured for another eight months in large oak barrels. After a further selection of the best barrels, the wine is bottled and aged for another six months.

### Description

The intensely ruby-red wine has a very complex bouquet of black currants, cherries, blackberries, and plums, and a hint of earthiness. Its mouthfeel is luscious and full-bodied, with a dense structure. It is noticeably fruity and has very well balanced tannins. An impressive, well balanced wine with a long finish. It is recommended that this wine is decanted 1- 2 hours prior to drinking.

### Food recommendations

This wine is an excellent companion to white and dark meat as well as savory pasta dishes.

### Chemical analysis

Alcohol: 13,00%  
Residual sugar: 1,60 g/l  
Total acidity: 5,20 g/l  
Extract: 31,00 g/l

### Yearly production quantity

20.000

### Export results

60%

### Custody temperature

around 16°

### Recommended serving temperature

18-20° C

### Aging potential

8 years