



Varietal profile Merlot, Cabernet Sauvignon, Sangiovese.

Cultivation area Tuscany region, on the hills of Fonteblanda, near the city of Grosseto.

Vineyard At the heart of the Serpaia estate, the Maremmello manor straddles the soft hillsides exposed to the sea breeze. The vineyard is characterized by moderately deep soil rich in clay and arenaceous rock, which—thanks to trace elements in large numbers—positively influences the richness and complexity of both the aromas and the structure of the wine produced here.

Yield per hectare 60 hl

Picking The grapes are handpicked 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 ca. 12 months in barriques with light toast, only the best barrels are used for the cuvée. Consequently, the wine is matured for another 8 months in large oak barrels. After a further selection of the best barrels, the wine is bottled and aged for another 6 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, harmonious wine with a long finish.

Food recommendations This wine is an excellent companion to white and dark meat as well as to cheese.

Origin of the name Mèria means „shadow“ in the Maremma dialect. In these sunny lands, shade is a precious and sought after good.

MÈRIA
ROSSO TOSCANA IGP
FASCINATION TUSCANY

AVERAGE CHEMICAL ANALYSIS*

Alcohol
14 %

Residual sugar
3,7 g/l

Total acidity
6 g/l

Extract
33 g/l

Recommended serving
temperature
18 °-20 °

Ageing potential
10 years and more



*The information may vary according to the vintage