

Montenidoli | 'Il Templare'

Toscana Bianca IGT



The Story: One of the most recognized names in the wine world and one of its most loved personalities, Elisabetta Fagioli and her partner, Sergio Muratori, came to San Gimignano in 1965 and set about creating one of the most special and unique places in Italy. Montenidoli is a 200ha organic farm with 24ha of vineyards, olive trees and vegetables planted in its center. The estate's vineyards are comprised of two primary soil types. In the highest vineyard, where Sangiovese and Colorino are grown, we find terra rossa and the oldest identified Triassic soils in Italy. On the slopes, we find limestone and seashells. These will be some of the most distinctive wines you taste. All of her wines age beautifully, but there is something very special about the way the Vernaccia wines age. These wines are unfiltered and unmanipulated with crazy-low amounts of sulfites. This is what you can do with perfect fruit and a drive that never stops, which Elisabetta never does. I absolutely love this lady and her wines.

Vineyard: The oldest historical sites of Montenidoli that have always grown these grapes, located in San Gimignano, which is the City of the Fair Towers. Here, Pliocene soils, which were once submerged by the ancient Ligurian Sea, were the perfect habitat for molluscs whose shells made the terrain highly calcareous. From the ancient sea-bed, to mid-way up the hills.

Vinification: Grapes were destemmed and softly pressed followed by fermentation in old barriques.

Ageing: Rested and refined in concrete followed by 12 months aged in old barriques.

Everything else you want to know about this wine: Montenidoli is the 'mountain of little nests'. Il Templare is an homage to the tastes and customs of those who live or have lived at Montenidoli. The vineyard sites used in this wine once made the wine used for the Holy Mass by the Knights Templar who resided at Montenidoli long ago. The Rule of Saint Bernard of Clairvaux directed his monks and the Order of the Knights Templars that they "drink wine according to necessity to defeat the cold." Each had the right to determine how much wine to drink each day to counter cold: coldness of body, coldness of heart, coldness of spirit.

Varietal: 70% Vernaccia,
20% Trebbiano Gentile,
10% Malvasia Bianca

Region: Toscana, IT

Winemaker: Elisabetta
Fagioli

Vines Age: Up to 65 years

Production: Small

Farming: Working Organic

Soil: Calcareous Sediments left
by the Ligurian Sea

Le Storie
Wines