

# Montenidoli | 'Carato'

## Vernaccia di San Gimignano DOCG



**Varietal:** 100% Vernaccia

**Region:** Toscana, IT

**Winemaker:** Elisabetta Faggioli

**Vines Age:** Up to 65 years

**Production:** Small

**Farming:** Working Organic

**Soil:** Calcareous Sediments left by the Ligurian Sea

**The Story:** One of the most recognized names in the wine world and one of its most loved personalities, Elisabetta Faggioli 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 best sites of Montenidoli 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, this is the perfect terrain for the greatest expression of Vernaccia.

**Vinification:** Grapes were destemmed and only the free run juice was then fermented in barrels.

**Ageing:** Rested and refined in concrete followed by 12 months on the lees in wood.

### Everything else you want to know about this

**wine:** Montenidoli is the 'mountain of little nests'. Vernaccia is the classic white wine of Tuscany however, it is considered the "red" of white wines due to its body, secondary characteristics from its age-worthiness, and growing climate. The same bunches will yield a different wine based on how it's fermented. Carato was made from only free run juice from the best vineyard sites, and with the wood ageing it adds complexity and richness to the wine. It ranks among the highest in the world. Carato is the highest and most complex expression of Vernaccia and showcases its ageability.

*Le Storie*  
Wines