

Montenidoli | 'Il Garrulo'

Chianti Colli Senesi DOCG



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 sites of Montenidoli in San Gimignano, which is the City of the Fair Towers and overlooks the Chianti Classico area. Here, Triassic lands on the highest slopes are the oldest in Tuscany and the only Triassic soils with planted vines: A precious source of minerals for the red wines.

Vinification: Grapes fermented on the skins with a long maceration in stainless steel tank.

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

Everything else you want to know about this

wine: The two red grapes and the two white grapes in 'Il Garrulo' are specified in the old Chianti regulations. Its name is in part from the noisy chirping of the birds, which brings to mind the happy chatter that arises around the table after a few good glasses of wine, and in part to honor the *GARRULUS*, the mischievous bird that struts about the roofs of Montenidoli during the winter months. The first vintage was 1989 with unripe and waterlogged grapes. The best bunches were dried, the remaining unflawed grapes were pressed and briefly macerated, the must was re-fermented with the dried grapes. The result was a success and the wine is now made annually.

Varietal: 75% Sangiovese, 20% Canaiuolo, 3% Trebbiano Gentile, 2% Malvasia Bianca

Region: Toscana, IT

Winemaker: Elisabetta Faggioli

Vines Age: Up to 65 years

Production: Small

Farming: Working Organic

Soil: Triassic, Calcareous Sedimentary

Le Storie
Wines