

Montenidoli | 'Fiore'

Vernaccia di San Gimignano 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: Montenidoli's fossil rich sites in San Gimignano, the City of the Fair Towers. Here, Pliocene soils were once submerged by the furthest reaches of the Ligurian Sea, which were the perfect habitat for molluscs whose shells made the terrain highly calcareous. From the ancient sea-bed, to mid-way up the hills, Fiore is meant to showcase the purest expression of these ancient fossil-rich soils.

Vinification: Grapes were destemmed and only the free run must is then fermented in stainless steel tank.

Ageing: Extended ageing on the lees in concrete.

Everything else you want to know about this

wine: Montenidoli is the 'mountain of little nests'. Vernaccia is the classic white wine of Tuscany, 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. The Fiore, made from only free run juice and with its extended lees ageing, brings out unique characteristics, elegance and finesse showcasing Vernaccia's purest expression of Montenidoli's fossil-rich soils.

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

Le Storie
Wines