Montenidoli | 'Sono Montenidoli'

Toscana Rosso IGT



Varietal: 100% Sangiovese

Region: Toscana, IT

Winemaker: Elisabetta

Faguioli

Vines Age: Up to 65 years

Production: Small

Farming: Working Organic

Soil: Triassic

The Story: One of the most recognized names in the wine world and one of its most loved personalities, Elisabetta Fagiuoli 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: Only the best bunches of Sangiovese are used in this wine and they are vinified separately from all others with a long maceration in stainless steel tank.

Ageing: Matured and stabilized 12 months in new French barriques from the Tonelleries Taransaud, followed by at least 3 years in bottle.

Everything else you want to know about this

Wine: Montenidoli is the 'mountain of little nests'. They make three different traditional expressions of Sangiovese. 'Sono Montenidoli' is bottled unfiltered to maintain its intensity and power. It's called 'Sono Montenidoli' because it represents the spirit of the land, the hills overlooking San Gimignano and facing Chianti Classico: "I am what I am". It has been named one of the top 100 wines of the world.

