

# Montenidoli | 'Tradizionale'

## 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 sites in San Gimignano, the City of Fair Towers, with Pliocene soils which were once submerged by the furthest reaches of the Ligurian Sea, and 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 great Vernaccia.

**Vinification:** Per the local tradition, the must macerated on the skins for an extended period of time, then pressed just before fermentation began in stainless steel tank.

**Ageing:** Rested and refined 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 and is the "red" of white wines. The same bunches of Vernaccia will yield a different wine based on how it's fermented. The long maceration of the 'Tradizionale' is an homage to the first days of Montenidoli and an historic method of making wine from Vernaccia grapes. Before they had electricity or running water at Montenidoli they had to have wines that were strong and lasting that they could depend on. This wine you are tasting is that history in the bottle.

**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