

Montenidoli | 'Triassico'

Sangiovese Toscana IGT



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 Primo Sole (first sunlight) site planted with Sangiovese in 2001 in the heart of Montendioli, surrounded by woods. The red Triassic soil on cavernous rocks gives this Tuscan Sangiovese a very special and unique taste.

Vinification: Macerated on the skins for a long period in stainless steel tank.

Ageing: Matured and stabilized for 24 months in French barriques, bottled in magnums, and refined further in the bottle.

Everything else you want to know about this wine: Montenidoli is the 'mountain of little nests'. The 'Triassico' is specifically made to support the foundation, Sergio the Patriarch non-Profit: The goal of which is "to go beyond borders", sharing a humanitarian experience and understand we are all a part of the same family on our small planet. The land where the Primo Sole vineyard site is located, on Triassic soils with 200 million year old rocks, was donated to the foundation. Here, stays and seminars are hosted for troubled young people with the goal of helping them feel connected, befriended and a part of humanity.

Varietal: 100% Sangiovese

Region: Toscana, IT

Winemaker: Elisabetta Faggioli

Vines Age: 19 years

Production: Small

Farming: Working Organic

Soil: Triassic

Le Storie
Wines