MONTENIDOLI CHIANTI COLLI SENESI "IL GARRULO"

Sangiovese, Canaiolo, Trebbiano Gentile and Malvasia Bianca. Pale ruby in color. A richly perfumed wine that is light, fresh, and extremely pleasant to drink. Savory and soft, with a long finish. A wine for every occasion! Named II Garrulo in part from the noisy chirping of the birds, which brings to mind the happy talk that rises up 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. Perfect with tomatoes and thus ideal with many Mediterranean dishes. Ideal for grilled fish, meats and vegetables. Organic.

The two red grapes and the two white grapes specified in the old Chianti regulations, after the formula developed by Barone Ricasoli, are fermented on the skins, with a long maceration in tank.

Montenidoli, "the mountain of the little nests" is run by Elisabetta Fagiuoli who is the soul of the place, an inexhaustible font of energy and creativity. She and her dedicated team work all 59 acres of vineyards organically. The vineyards themselves are surrounded by 500 acres of woodland, covering the slopes of a hill opposite the storied towers of San Gimignano. The Etruscans were the first to discover this treasure and plant vines, then came the Romans and the Knights Templar. She and her partner Sergio arrived in 1965, heirs to a long farming tradition.

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Tasting Note:

CHIANTI COLLI SENES

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Shelf Talker:



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