

# MONTENIDOLI CANAIUOLO ROSATO



100% Canaiolo. A delicately colored pale rose pink, with the perfumes of the flowers that blossom in the woods in spring, while the calcareous fossil-rich soils offer rich savory flavors and a soft enveloping finish. It's bottled in winter to capture its freshness, with the effervescence of the fermentation, and to share its youthful zest with those who drink it. The perfect aperitif, if possible in a Champagne flute. Organic.

*"Briny, minerally and dense, with elegant wild herbs" - Lauren Friel, Boston Globe.*

From red-stemmed Canaiolo grapes with the aromas of white grapes and the richness of red grapes. In the various Canaiolo clones, which modern enology often finds "too light" and discards, they find the perfect fruit for their Canaiuolo Rosé. In fermentation a free-run must that ferments slowly is bottled as soon as the sugars have fermented, to maintain its freshness.

Montenidoli, "the mountain of the little nests" is run by Elisabetta Fagioli 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:

### MONTENIDOLI CANAIUOLO ROSATO

100% Canaiolo. Aromas of spring woodland flowers; savory flavors; soft, enveloping finish; fresh & effervescent. Organic.

## Shelf Talker:



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