MONTENIDOLI TOSCANA BIANCO 'IL TEMPLARE'

Vernaccia, Trebbiano Gentile and Malvasia Bianca. Aromas of pear, citrus and stone. Savory flavors of nuts, dried apricots, fall leaves and lots of minerals. Rich, layered and buttery. Round on the palate with a long fresh finish. Unique and delicious. A classic Tuscan white wine, perfect with molluscs and crustaceans, and also with stock fish, sword fish and tuna. Organic.

The great white wine of the warrior monks of the middle ages, to be drunk, says the Rule, "as needed to distance the cold." From Vernaccia, Trebbiano, and Malvasia grapes fermented in old barriques, in which it ages for 12 months.

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:

MONTENIDOL

Il Templarc

∲ vivino

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Shelf Talker:

