

MONTENIDOLI VERNACCIA DI SAN GIMIGNANO 'TRADIZIONALE'



100% Vernaccia. Pale yellow, tending towards gold, with hay and almonds on the nose. Rich on the palate, with a firm dry finish. The flavors run from fresh herbs and chamomile to apple and quince, almond, hazelnut and wet stone. A wine of stunning complexity and power, idiosyncratic and surprising. Comparable to a top Burgundy for its rich complexity and staying power, but with a unique fieriness that marries the stony terroir to the Vernaccia grape. Perfect for olive oil-based Mediterranean dishes, all manner of seafood dishes including sushi and for vegetable based dishes year round. Organic.

At Montenidoli Vernaccia has always been considered the red of white wines, because of its body, the climate from which it springs, and its age worthiness. Its secondary aromas, which develop with time, are one of its strong points. Following local tradition, the must macerates long on the skins, and is pressed just before the fermentation begins, to capture the character and the flavors of the land. Free-run juice from best grapes from the best vineyards, barrel fermented and aged on the lees for a year.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

MONTENIDOLI
VERNACCIA DI SAN
GIMIGNANO 'TRADIZIONALE'
100% Turbiano (a clone of Trebbiano di
Lugana). Aromas of hay & almonds; flavors
of fresh herbs, chamomile, apple, quince,
almond, hazelnut & wet stone; complex &
surprising; rich with a firm dry finish. Organic.

Shelf Talker:

MONTENIDOLI VERNACCIA DI SAN GIMIGNANO 'TRADIZIONALE'



100% Vernaccia. Pale yellow, tending towards
gold. Aromas of hay & almonds. The flavors
run from fresh herbs & chamomile to apple
& quince, almond, hazelnut & wet stone.
Stunning complexity & power, idiosyncratic
& surprising. Rich, with a firm dry finish.
Perfect for Mediterranean dishes, seafood
dishes including sushi & for vegetable
based dishes year round. Organic.

AN EASTERLY WINE SELECTION