

MONTENIDOLI VERNACCIA DI SAN GIMIGNANO 'CARATO'



100% Vernaccia. Made from the free-run must of the best vineyards. The juice ferments in barrel and ages on the lees for 12 months. Wood contributes to the complexity of the secondary aromas, developing, over time, a richness of flavor and taste that brings to mind citrus and honey. Perfect with swordfish, lobster, wild mushrooms, white meats, and aged cheeses from Parmigiano through Stilton, as a heartening aperitif or as a fine after-dinner libation with its ability to rejuvenate the palate. Organic.

The richest Vernaccia is well suited to wood, which enriches it, adding complexity and nuance, and contributes greatly to its aging potential. It ranks among the finest whites in the world. At Montenidoli Vernaccia has always been considered the red of white wines, because of its body, the climate from which it springs, and its ageworthiness. Its secondary aromas, which develop with time, are one of its strong points. From the free-run juice of grapes from the best vineyards this version of Vernaccia is matured on the lees in barrique for 12 months. The wood enriches the bouquet's secondary aromas and over the years delicate oaky overtones add a richness of taste and flavors evocative of citrus fruit and honey.

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:

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Shelf Talker:

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