MONTENIDOLI VERNACCIA DI SAN GIMIGNANO 'FIORE'

100% Vernaccia. Light yellow color. Rich and elegant aromas of fresh hay and lindenflowers with lemon and ripe tropical fruit. Salty mineral stoniness on the palate. Fine, round, savory and fresh with a tasty finish. The most elegant expression of Vernaccia di San Gimignano. Well suited to delicate dishes with cream sauces, steamed fish, perfect with fish mousse or soufflé, and white meats including chicken breast, turkey breast, or milk-fed veal. Organic.

The Fiore is the most elegant of Montenidoli's whites (the Carato is the most powerful). Made from the freerun juice that flows before any pressing of the grapes, it is aged in stainless steel to preserve the varietal character. 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 refined in stainless steel vats on the lees. Aged in the bottle.

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:

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Shelf Talker:

