

MONTENIDOLI TOSCANA ROSSO IGT



100% Sangiovese. A bright, brilliant red, with a fresh clean nose. In the mouth it is lively and exuberant with a tough, long aftertaste. A perfect wine for meats, from poultry to beef to pork, whether grilled, roasted, or cooked atop the stove. Also excellent with lamb, duck, pheasant or ham and salami. Organic.

The new Chianti has reached Montenedoli too, a wine that omits the white grapes in favor of the reds, to obtain a Chianti IGT of greater body and longer life. Macerations that are more or less long, depending upon the vintage, and then straight into barriques to age, after which the wine is bottled. The Sangiovese grapes of Montenedoli macerate and ferment in glass-lined cement tanks. It refines in French barrels and it is bottled after one year to preserve its vibrant youth.

Montenedoli, "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
TOSCANA ROSSO IGT

100% Sangiovese. Fresh, clean aromas;
lively & exuberant; long aftertaste.
Organic.

Shelf Talker:

