

MONTENIDOLI

FOUNDATION BOX 2 MAG, BTLS. 'TRIASSICO' TOSCANA ROSSO

ORIGIN

San Gimignano, Tuscany, Italy

WINE TYPE & VARIETIES

Still red, 100 % Sangiovese

VINEYARD

From the best vineyards from the cru, primo sole in the heart of Montenidoli, surrounded by woods.

SOIL

Red soil, trias from cavernous rocks

AGE OF VINES

+18 y/o

VITICULTURE

Organic

VINIFICATION

After a long maceration on the skins it matures for 24 months in French barrels and is bottled in magnums, where it rests for refinement.

SIZE

24 hectares

Montenidoli is a place rooted in tradition and history that sometimes it is hard to remember that Elisabetta (and Sergio) didn't grow up here. So deeply ingrained are the "old ways" and the "traditional vines" you can almost taste the wines imbibed by the Knights of the Templar as they stayed in San Gimignano, the story of Montenidoli is the love story of Elisabetta and Sergio.

When Sergio & Elisabetta arrived they had nine children with them - it was 1965. Elisabetta was born to a family that had cultivated vines and olive trees not far from Verona, since the 1700s. In her childhood, she was surrounded by music, art and agriculture - she loved to wander in the Valpolicella vineyards. Sergio was a poet and a teacher - always with humility and a sense of humor, Sergio was the pillar who gave new life to Montenidoli. With his love, his hard work and his Elisabetta, he reawakened the abandoned fields, the vines and olive trees. Sergio always chose to remain behind the scenes and while they were always a team Elisabetta bore the task of bringing Montenidoli's wines to the world. Sergio was the great oak, giving warmth, strength and courage to all those who have worked, work and will work for Montenidoli. He remains Elisabetta's great love!

The land has always been treated with the greatest respect - both of them believe in letting the land speak through it's fruit. Montenidoli works exclusively naturally not because it's fashionable but because it is how it should be done. Like the children, they always believed sunlight and clean air are the best medicine to make the vines healthy, strong, resistant to disease as well as to bad weather.

And the wines are alive. They vibrate energy, astounding grace, beauty and balance. Respecting the tradition of San Gimignano, all the vineyards are restored and/or planted with indigenous varietals: Vernaccia, San Gimignano's historic white grape, and also Sangiovese, Canaiolo, Trebbiano Gentile, and Malvasia Bianca, the traditional grapes of Chianti. And befitting the great love story - the first wine was born in a great vintage — 1971. Sergio passed away in 2012. In his honor, Elisabetta created the Sergio the Patriarch foundation, which helps troubled youth and elderly people in need.



VIN

EST. 2012

Foundation Box:

SERGIO THE PATRIARCH NON-PROFIT FOUNDATION

The aim of the foundation is to go beyond borders and be together. To be released from violence by friendship and dialogue. Montenidoli is hospitality, for one month all year around they host elderly people in need and troubled youngsters. They organize study weeks dedicated to wine and psychiatry. They offer two groups of houses in the woods overlooking the Chianti Hills and a guest house with reception that allows seminars for students. The people that gather here support Montenidoli farm, in return they help them with the wines, the olives and the houses.

THE EARTH GIVING AND SHARING : A HUMANITARIAN EXPERIENCE

The earth that unites people, creeds and races. An attempt to bring different cultures and beliefs closer together in order to go beyond, towards a freer and clearer vision of brotherhood. To cultivate the earth is first of all non-violence and the ability to listen to her message through the plants and the animals, free from any form of chemical poisoning.

Our way of looking at the Foundation is simple and direct, just as the life of country people has always been. We want to host, free of charge, elderly people in need of rest and love, for their well-being in the fields and the woods.

We want to invite youngsters in search of their identity, so that they can find themselves and grow through the message of nature. They will be our guests for a month in original country houses, in the middle of vineyards, olive trees and woods, on the hill overlooking San Gimignano, in the heart of Tuscany. During their stay they will learn our way of life and our daily work, and they will find themselves part of the big family that lives and works at Montenidoli. They will have the chance to meet all the friends of Montenidoli: geologists, biologists, agronomists, vine growers, wine personalities

