

# Montenidoli Carato

## *ORIGIN*

Italy, Tuscany, San  
Gimignano

## *WINE TYPE & VARIETIES*

Still white, Vernaccia

## *SOIL*

Calcareous with marine  
sediments

## *AGE OF VINES*

Up to 65 years old

## *VITICULTURE*

Certified organic

## *VINIFICATION*

Harvested by hand from the  
estate vineyards around San  
Gimignano. Indigenous  
yeast and 100 % free run  
juice fermented in natural  
barriques, it then ages 12  
months on barrique followed  
by at least two years in the  
bottle before release

## Legend Elisabetta Fagioli

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 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. The land has always been treated with the greatest respect - both of them believe in letting the land speak through its 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.

The ultimate pairing with cheese? Yes indeed we dare to say. The fermentation in wood follows the style of the Templars giving this white an echo of Burgundy. Rich with a nose full of different perfumes, full body and long aftertaste.



VIN EST. 2012