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**2010 Montenidoli
Vernaccia di San
Gimignano Carato**

I am absolutely blown away by this wine. The 2010 Vernaccia di San Gimignano Carato will change your perception of this historic white wine appellation. This is a beautifully aged and articulate wine with a strong mineral backbone that adds linearity, consistency and structure. The bouquet is peppered with delicate accents of dried flower, crushed oyster shell and passion fruit. The mouthfeel is more abundant and generous, because it has been allowed to flesh out and evolve following six years of bottle aging.

- Monica Larner (September, 2016)

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**2014 Montenidoli
Vernaccia di San
Gimignano Fiore**

The excellent 2014 Vernaccia di San Gimignano Fiore is made from the precious "mosto fiore" or the the first juice to emerge from the press before the skins, seeds and stems are put under excessive pressure. This pure must results in a more floral and delicate interpretation with clean lines, crisp acidity and delicate aromas of white flower and tropical fruit, as well as mint and saffron. This is an exceptional wine from the Tuscan City of Towers.

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**2014 Montenidoli
Vernaccia di San
Gimignano Tradizionale**

The 2014 Vernaccia di San Gimignano Tradizionale takes a simple approach that reflects the straightforward winemaking traditions of the appellation. The grapes are pressed and fermented quickly on the skins to lock in freshness and tonic energy. The bouquet shows pretty mineral definition with ash and crushed seashell that segue to stone fruit and mild honeydew melon. This is one of the best Vernaccias to emerge from this challenging vintage.

- Monica Larner (September, 2016)

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