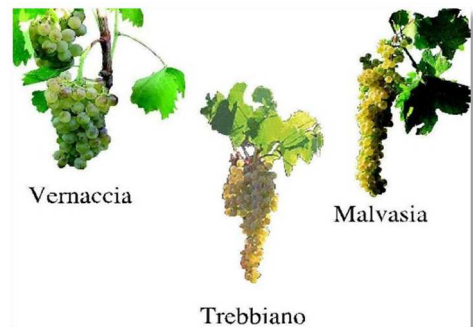


IL TEMPLARE – Toscana IGT Bianco

Production zone	San Gimignano
Soil composition	Clayey, calcareous and marine sediments
Average production	3000 bottles of 0,75 lt
Average vineyard altitude	1100 feet asl / 350 mamsl
Planting density	2200 per acre / 5500 per ha
Pruning system	Guyot and spurred cordon
Composition	80% Vernaccia, 15% Trebbiano gentile, 5% Malvasia bianca
Farming	Strictly organic
Certified by	ICEA
Vinification	Free run juice fermented in old barriques
Refining	12 months in barriques and 12 months in glass lined cement vats
Aging	In bottle
Visual	Brilliant yellow
Bouquet	Fruity and alluring
On the Palate	Rich, spicy, with a long aftertaste
Wine-food pairings	A very rich white, for mushrooms, truffles, foie gras. With cheese, after red wines.



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