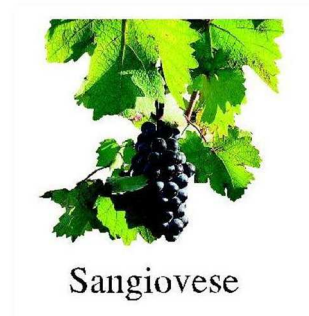


MONTENIDOLI – Toscana IGT Rosso

Production zone	San Gimignano
Soil composition	Clayey, calcareous
Average production	18000 bottles of 0,75 lt
Average vineyard altitude	800/1100 feet asl – 250/350 mamsl
Planting density	2200 per acre / 5500 mamsl
Pruning system	Guyot
Composition	100% Sangiovese
Farming	Strictly organic
Certified by	ICEA
Vinification	In glass lined cement vats
Refining	In barriques
Aging	In bottle
Visual	A bright, brilliant red
Bouquet	Fresh clean nose
On the palate	Lively and exuberant with a tough, long aftertaste
Wine-food pairings	The steak wine. A truthful example of pure young Sangiovese. For any kind of red meat, lamb, duck, pork



MONTENIDOLI di Maria Elisabetta Fagioli

I - 53037 San Gimignano (SI)

Tel.: 0039 0577 941565

Fax: 0039 0577942037

e-mail: montenedoli@valdelsa.net

www.montenedoli.com