

Fattoria Montellori 'Mandorlo' Toscana Bianco

COUNTRY

Italy

REGION

Tuscany

GRAPE

50% Chardonnay, 25% Sauvignon
blanc and 25% Viognier

VINTAGE

2022

ABOUT THE DOMAINE

Montellori has a tradition spanning over 120 years when Giuseppe Nieri acquired the villa and the surrounding vineyards in 1895. Initially producing wine for domestic use, bottling under the Montellori name began in the 1950s. The heart of production at Montellori is the Sangiovese vines. 28 ha of vines are planted on deep soil of calcareous loam at 1000 feet above sea level in the township of Cerreto Guidi, a part of Tuscany long known for red wine. These vineyards produce the IGT Toscana Rosato (40% Sangiovese, 30% Cabernet Sauvignon, 30% Syrah) as well as the 100% Sangiovese Chianti and Dicum red wines. Montellori's oldest vineyard, the 60 year old Trebbiano vines, is reserved for producing the long family tradition of Vin Santo. Fattoria Montellori celebrated the 120th anniversary of the family business in 2015. 4 generations of wine producers with the same passion in common: producing wines of true personality, which express both the philosophy of the family and the character of a territory that is so dear.

WINEMAKING

Fermented in stainless steel tanks at temperature of 12°C for 20 days. Matured in steel tanks, to preserve the freshness of the wine and to keep the aromas deep and persistent.

TASTING NOTES

Light yellow colour light hints of green. Very complex wine with persistent aromas of white flowers and citrus notes. This wine is elegant, well balanced and harmonic. Good acidity and mineral with a long and persistent after taste. Pairing Suggestions: serve it as aperitif and with plates of fish and white meat.



TECHNICAL NOTES

Alcohol by volume
13%