



MONTEREGGI

*since 1926*



*Fiesole - Italy*



*Flavours of a tradition  
from a family passion*



## MONTEREGGI

*Fattoria Monterecci has been in the green hills of Fiesole for almost a century and is still permeated with the healthy atmosphere of peasant life and natural surroundings which bring to mind wood, water, sweating brows, work-worn hands and a great deal of determination. Since 1926 every generation of our family has striven to produce wholly Tuscan extra virgin olive oil and red wines such as Chianti as well as white wines, rosés and passitos - all high quality, genuine products. Recently we have started a fruitful collaboration with Fabio Mecca, one of the four greatest emerging enologists in Italy (source "Wine News").*

## TERROIR AND ...

Their optimal microclimate and exposure to sunlight as well as the lie of the land and its calcareous clay structure make Montereppi and Olmo two localities particularly suited to the production of quality wines and oil. This, together with their history, forms the terroir that you will find in your glass of wine and as a condiment for your favourite dishes.

**The determining factor for our production is the low yield per hectare and per plant which allows our olive trees and grapevines to inject all their potential for flavour into very few fruits.**

## ... OUR PHILOSOPHY

We are convinced that whoever works the land should take all the beauty that nature offers and transform it for the consumer into products that are simply the flavourful expression of the land they were grown on. Production processes and mechanisms may change, people may come and go, the national and international mood may grow darker as new technologies make our world unwholesome and denatured, but here in our green hills, Fattoria Montereppi is doing its part to keep what was good, healthy and wholesome for our grandparents alive for us today.



## ZOLLA

*Protected Tuscan Geographical Indication*

The name of this good, simple wine is a reminder that wine is not only art and poetry but also, and especially, hard work. Zolla ('clump of earth') pays homage to the land and those who labour behind the scenes in the production of wine.

**Varietal-Blend:** 100% Sangiovese

**Soil Type:** hilltop loam with abundant Alberese limestone and Galestro rock aggregate

**Vine Training System:** spur-pruned cordon

**Protection Method:** integrated protection minimizing environmental impact

**Harvested:** third week of September–first week of October

**Picked:** by hand

**Color:** purplish red

**Aroma:** intense and brilliant

**Flavour:** hints of wild fruit, current, and black cherry.

Good tannin and balanced flavour-aroma. Good acidity makes this wine fresh and pleasing.

**Serving Temperature:** 18°C

**Alcohol Content:** 12% (vol)



## MONTEREGGI CHIANTI

*Controlled and Guaranteed Designation of Origin*

**Varietal-Blend:** 85% Sangiovese, 5% Sangiovese Grosso, 5% Canaiolo Nero, 5% Cabernet Sauvignon & C. Franc

**Picked:** by hand

**Harvested:** third week of September–first week of October

**Aged:** from three to six months in medium-sized barrels (15–19 hl)

**Color:** brilliant ruby red with garnet reflections

**Aroma:** complex balance of mature red fruits, prune, carob, spicy clove

**Flavour:** complex balance of smooth tannins with a hint of coffee

**Pairing:** typical Tuscan dishes

**Alcohol Content:** 12 % (vol)



## MONTEREGGI CHIANTI RISERVA

*Controlled and Guaranteed Designation of Origin*

Only carefully selected grapes from the best years go into our Riserva which is like the land it comes from: sincere, elegant and harmonious.

**Varietal-Blend:** 90% Sangiovese, 5% Canaiolo Nero, 5% Cabernet Sauvignon & Franc.

**Aged:** from 1 to 3 years in barrels

**Color:** ruby red with bright reflections

**Aroma:** dense with notes of dark chocolate, liquorice, aromatic wet mint and hints of small candied fruits

**Flavour:** good acidity makes it fresh and juicy, good complexity with smooth tannins and a pleasing coffee aftertaste

**Pairing:** excellent with typical Italian meat-based first and second courses

**Alcohol Content:** 12,5 % (vol)



## LUNARIA

*Protected Tuscan Geographical Indication*

This red, produced in limited quantity from carefully selected grapes, is the translation in wine of the enchanting paintings by Elisabetta Nisticò. Like an elegant lady who imposes her luminous presence on the night, this wine delights both palate and soul.

**Varietal-Blend:** Sangiovese grosso 65%, Cabernet franc 15%, Merlot 10%, Aleatico 10%

**Soil Type:** hilltop loam with abundant Alberese limestone and Galestro rock aggregate

**Vine Training System:** spur-pruned cordon

**Protection Method:** integrated protection minimizing environmental impact

**Harvested:** last ten days of September-first ten of October

**Picked:** by hand

**Color:** brilliant ruby red

**Aroma:** immediate, with notes of licorice and coffee and hints of wild fruits and spirit-preserved cherries.

**Flavour:** good personality with smooth tannins that nicely balance the note of acidity that makes the wine fresh and immediate. Notes of licorice root and raisin.

**Pairing:** meat-based first and second course dishes; perfect with Pici al Ragù (Tuscan handmade pasta in meat sauce)

**Serving Temperature:** 18°C

**Alcohol Content:** 12.5% (vol)



*The distinctive characteristics of Monterecci oil are its genuineness, quality, and the care taken in producing it as well as the traditional storage method in terracotta jars and tubs, some of which date from the 1800s.*

*Its healthiness is due to the distinctive microclimate and high altitude of our olive groves (350-450m a.s.l.) which constitute an unfavourable environment for olive fly, meaning that the use of chemicals and pesticides can be avoided. These factors give rise to a lower than average number of olives per plant and amount of oil per olive, but they also ensure superior quality.*

## MONTEREGGI EXTRA VIRGIN OLIVE OIL

**Olives:** frantoio, leccino, moraiolo

**Harvested:** the first decade in November by hand from the tree.

**Pressing:** cold pressed (<27°C) within the day following harvest at a qualified, certified mill. We have future plans to reopen our own mill, which has been closed since 1981.

**Storage:** natural settling in terracotta and stainless steel jars and tubs

**Characteristics:** there are differences according to the degree of maturation and the varieties present:

- fruity aroma, intense green color with bitter, peppery notes.
- fruity aroma, golden reflections and a gentler, delicate taste with hints of almond.

**Pairing:** the former is best with flavorful foods such as soups, chick peas and beans, boiled beef, grilled meats and game; the latter is suitable for delicate dishes such as white meats, boiled crustaceans, and grilled salmon and swordfish. both are ideal for bruschetta or in baking as a substitute for animal fats.

**For Home Storage:** keep away from direct light in a cool dry place.

**Available:** 500 ml and 750 ml bottles



## MONTEREGGI WHITE

*Protected Tuscan Geographical Indication*

**Varietal-Blend:** Trebbiano, Chardonnay and Malvasia

**Soil Type:** hilltop loam with abundant Alberese limestone and Galestro rock aggregate

**Vine Training System:** spur-pruned cordon

**Protection Method:** integrated protection minimizing environmental impact

**Harvested:** third week of September - first week of October

**Picked:** by hand

**Color:** straw yellow

**Aroma:** harmonious

**Flavour:** dry, fresh and firm

**Pairing:** excellent as an aperitif and with starters, white meats and fish.

**Serving Temperature:** 6-8°C

**Alcohol Content:** 11.5% (vol)



## MONTEREGGI ROSÉ

*Protected Geographical Indication*

**Varietal-Blend:** Sangiovese vinted into white wine

**Soil Type:** hilltop loam with abundant Alberese limestone and Galestro rock aggregate

**Vine Training System:** spur-pruned cordon

**Protection Method:** integrated protection minimizing environmental impact

**Harvested:** last ten days of September - first ten of October

**Picked:** by hand

**Color:** pink with red reflections

**Aroma:** harmonious with hints of red fruits

**Flavour:** fresh and firm

**Pairing:** excellent as an aperitif and with starters and cold cuts

**Serving Temperature:** 6-8°C

**Alcohol Content:** 11.5% (vol)





## MONTEREGGI PASSITO

**Varietals-Blend:** 60% Tuscan Trebbiano and 40% white Chianti Malvasia

**Soil Type:** hilltop loam with abundant Alberese limestone and Galestro rock aggregate

**Vine Training System:** spur-pruned cordon

**Protection Method:** integrated protection minimizing environmental impact

**Harvested:** third decade of September – first decade of October

**Picked:** by hand

**Vinting and aging:** produced in the traditional manner with grapes dried on reed mats, slow alcoholic fermentation and maturation (1–5 years) in kegs (small wooden barrels of around 125 l).

**Color:** deep amber

**Aroma:** characteristically volatile with hints of wood

**Flavour:** clean, harmonious, slightly sweet

**Pairing:** dessert, particularly with Tuscan cantuccini (sweet biscuits containing almonds)

**Serving Temperature:** 18°C

**Alcohol Content:** 15% (vol)



## YESTERDAY'S AND TODAY'S GRAPE HARVEST



*1980, old traditions: moment of joy and work*



*2015, young and old traditions:  
a beautiful comeback to our roots*



*Montereggi Winery*



## COME AND VISIT US (Km 12 from Florence)



OUR PRODUCTS ARE SOLD DIRECTLY  
AT THE FARM

Wednesdays and Saturday mornings

GUIDED WINE-TASTING TOURS  
can be arranged



# FATTORIA MONTEREGGI

via Bosconi 44

50014 Fiesole - Florence - Italy

Phone. +39 055 540005

Mobile +39 340 0050797

[info@fattoriamontereggi.it](mailto:info@fattoriamontereggi.it)

[www.fattoriamontereggi.com](http://www.fattoriamontereggi.com)