

ON THE WINE TRAIL with Rick Homer and Mary Homer . . . in Chianti, Italy

April 2018, Part 2

As we continued our drive winding through the Chianti region, the second winery we visited was:



AZIENDA AGRICOLA MONTEFIORALLE

Via Montefioralle 49

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Azienda Agricola Montefioralle is a small family-run Chianti Classico winery. The vineyards, the winery, the cellar, and the shop are all located in the small medieval hamlet of Montefioralle, close to the town of Greve in Chianti.

With only 5 acres of vineyard, they are one of the smallest-sized wineries among the consortium of Chianti Classico producers. Their main production is wine in limited quantities. Every year approximately 10,000 bottles leave their cellar.

This winery was established in 1964 by Renato Sieni, who, upon retirement, took over the management of the vineyards that had been run by the priests of Montefioralle for centuries. With the help of his son Fernando, Renato planted new grapevines and started the production of a Chianti Classico wine called Santo Stefano a Montefioralle. This is how the production of Chianti Classico, granted by the local parish, started in Montefioralle.

When the church administration finally decided to give up the vineyard (in the '90s), the Sieni family immediately purchased it.

Currently Fernando's oldest daughter Alessia, together with her brother Lorenzo, and (of course) their father, Fernando, manage the production and commercialization of their Chianti Classico wine and olive oil.



As you can see from our photo, the view from the small tasting room we occupied was stunning.

In chatting with our host, Manila (wife of Lorenzo Sieni) we discovered that although their wines are not carried in Canada, they are available in the USA marketplace. We learned they have travelled to New York and California to promote their wines.

During our visit, Manila invited Fernando Sieni to join us. This kind and welcoming gentleman did not speak English, but Mary enjoyed speaking with him in Italian and translating to English for the benefit of Rick.

During our visit, we had the pleasure of tasting the following wines:

Chianti Classico 2015 Price: E 12

Nose: oak, barnyard, some brett

Palate: nose carries to the palate; smooth and silky in texture;

Finish: black fruits upfront; ripe mature tannins at the end; good intensity;

Note: tannins would benefit (soften) by aging

We agreed it is Bronze Medal worthy

Chianti Classico Reserva 2014 Price: E 26

Nose: white pepper, vanilla, earthy, Bing cherry

Palate: smooth as silk on the palate; nose notes carry to the palate; well integrated flavours, complex, good intensity;

Finish: Long, smooth, complex and inviting

We agreed it is Gold Medal worthy

IGT Toscana Monteficale 2015 Price: E 28

Nose: intense, complex, deep aromas, multi-layered with eucalyptus, pepper, dill, cassis, and vanilla;

Palate: smooth as silk on the palate; intense flavours; nose notes carry to the palate;

Finish: very long, smooth and inviting, good intensity of flavours;

We agreed it is Gold Medal worthy

Vin Santo del C.C.

2014 Price: E 25 (for 500 ml)

Nose: almonds, apricots, dried fruits of kiwi, pineapple and plums

Palate: perfectly balanced with intense inviting flavours

Finish: long, intense and inviting

We agreed it is Gold Medal worthy

We highly recommend that if you have the opportunity to purchase these wines or participate in a tasting of these wines, you do so.

Mille grazie to Manila for being such a gracious host and for the education and tasting experience provided. Special thanks to Fernando Sieni . . . *è stato un piacere a conoscervi !*