



“A Magical Estate at the Picturesque Hill Town of San Gimignano”

FUN FACTS

- The soil is derived from the prehistoric ocean floor.
- The vineyard site was chosen by Olivetan monks in 1340.
- The estate's exclusive grape variety, Vernaccia, was the first wine to be awarded the DOC status in Italy.



[Ab-at-sia Mauntay Olee-veh-to]

ESTATE

- Name:** Abbey located on a hillside olive orchard.
- Location:** The Estate is located about one mile from the picturesque medieval town of San Gimignano in the heart of the rolling hills in Siena, Tuscany. The property has a total of 49 acres, 37 of which are dedicated to vineyards.
- Elevation:** 1,089 ft above sea level.
- Soil:** Yellow sand and clay, marine in origin with good drainage.
- Climate:** Continental temperatures that range from 39°-41°F in the winter with an average of 93°F in the summer.
- Training System:** Cordon Spur.
- Vine Density:** 2,500 vines per hectare.
- Varietals:** Vernaccia di San Gimignano.

HISTORICAL NOTES

Abbazia Monte Oliveto was originally an abbey built by the Olivetan monks in 1340. They cultivated Tuscany's most highly prized olive varieties: Frantoio, Moraiolo and Leccino as well as the Vernaccia di San Gimignano varietal, which makes one of the most renowned white wines in Italy, written about by the Italian poet Dante Alighieri. Over the centuries, Abbazia Monte Oliveto has remained relatively unchanged and even today breathtaking views of San Gimignano's towers can be seen from its vineyards. In 1981, the Zonin family acquired the property and has been committed to preserving this historical landmark for future generations.

Winemaker
Davide Elisei



2013 - La Gentilesca DOCG
2013 - Vernaccia di San Gimignano DOCG