

# MONTTEBERNARDI

## TZINGANA (Gypsy) IGT

Tzingana is an intensely fruity, elegantly tannic, well-balanced wine. It is a blend (Bordeaux style) consisting of Merlot (45%), Cabernet Sauvignon (20%), Cabernet Franc (20%), and Petit Verdot (15%). The unique characteristic of this wine is due to the simultaneous vinification of the four varietals, which allows for greater complexity and integration. The wine remains in French oak barrriques (30% new wood) for 12 months, followed by finishing in the bottle for 18 to 24 months.

This full-bodied wine is packed with fruit that is richly complex and smooth. Its tannins, acidity and cherry soul are unmistakably Tuscan with the added character of fresh cassis, blackberries and black pepper characteristic of Bordeaux. This wine can be laid down to be enjoyed in the years to come, but can start to be enjoyed in 2 years.



Approximate yield per hectare: 2,000 kilos  
Annual production: 1,200 - 1,500 bottles  
Probable aging ability: 15 - 20+ years

**Nicolas Belfrage**  
1 of the top 5 Bordeaux blends in Tuscany

**Wine Spectator**  
2001 : 91 pts

**Robert Parker - Wine Advocate**  
1999: 90 pts; 1997: 92 pts

**Gambero Rosso**  
1997 : Tre Bicchieri

## SA'ETTA (Thunderbolt) Chianti Classico DOCG\*

This reserve style Chianti Classico (100% Sangiovese) has great complexity and minerality, and therefore requires more time prior to release. Only the best grapes are selected from Sa'etta, a single vineyard which benefits from the best position, exposure and terrain on our estate. After natural fermentation, in a combination of large oak and stainless steel, the wine is placed in French oak barriques where it undergoes malolactic fermentation. The wine remains in oak (20% new wood) for 10 to 24 months, followed by finishing in bottle for 8 to 18 months.



\* 2003 was the last vintage designated as an IGT

Approximate yield per hectare: 2,200 kilos  
Annual production: 1,500 - 3,000 bottles  
Probable aging ability: 15+ years

**Robert Parker - Wine Advocate**  
1999: 91+ pts; 1997: 90+ pts

**Jancis Robinson**  
2001: 17.5 pts

**winejournal.com**  
2001: One of the 6 Memorable Italian Wines of 2005

The vineyard from which this wine is born consists of marl, rich with quartz inclusions, resulting in a complex reserve style Sangiovese which is elegantly balanced and generally ready in 3 years; given time, this wine reveals luscious fruit components, a strong mineral-driven backbone, balanced acidity and firm elegant tannins.

## MONTE BERNARDI Chianti Classico DOCG\*

This is an elegant and rich Chianti Classico, made from Sangiovese (95%) and Canaiolo Nero (5%) grapes. A large proportion of the Sangiovese comes from our cru vineyard, Sa'etta, giving the wine more structure, complexity and age-ability. After natural fermentation in stainless steel, the wine is placed in French oak barriques where it undergoes malolactic fermentation. The wine remains in oak (10% new wood) for 10 to 11 months, followed by finishing in bottle for a minimum of 6 months.

This Chianti Classico originates from vineyards which have an average age of 35 years, and a loamy soil rich in friable shale (Galestro) and limestone (Alberese). The result is a fruity, aromatic Sangiovese based wine with soft, fine tannins. This medium to full-bodied, well balanced wine is ready upon release, but will reward significantly with ageing.



\* Formerly known as PARIS

Approximate yield per hectare: 2,700 kilos  
Annual production: 6,500 - 8,000 bottles  
Probable aging ability: 10 - 12 years

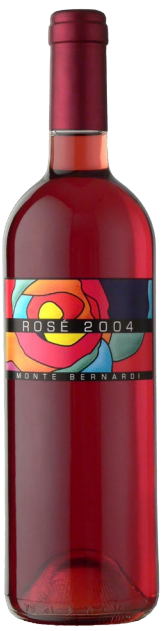
**Robert Parker - Wine Advocate**  
1999: 90 pts; 1997: 92

**Decanter**  
2004: Recommended wine

## **MONTE BERNARDI ROSÉ IGT\***

This is a rosé of great elegance and simplicity. It is made from a blend of 'traditional' Chianti Classico grapes (Sangiovese-90%, Canaiolo Nero, Malvasia and Trebbiano) that are hand selected from the cooler areas of our vineyards, which yield more aromatic and delicate fruit. After being left on skins for 12 to 24 hours, the free run juice is naturally fermented and then undergoes malolactic fermentation in used French oak barriques. The wine remains in barrel for 6 to 8 months, followed by finishing in bottle for 6 months.

This structured rosé is characterized by its soft fruit and lively acidity; it is a well balanced, food friendly wine, which has a rich texture, soft tannins and a touch of minerality.



\* 2004 was the first vintage

Annual production:

800 - 1,000 bottles

Probable aging ability:

Up to 3 years

### **OUR LOCATION**

#### **MONTE BERNARDI**

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

Tastings and Tours  
by appointment



## OUR ESTATE

The Monte Bernardi estate extends over 53 hectares (130 acres), of which 5 hectares (12 acres) are vineyards of an average age of over 35 years. The vineyards are situated in the hilly, southern most region of Panzano, an area that has been acknowledged as one of the Grand Cru of Chianti Classico, and is considered capable of making wines that can compete with the best in the world. The vines are planted on a soil of a high rock content mixture, which dependent on the vineyard consists of shale (Galestro), marl and/or limestone (Alberese). The vineyards are perfectly situated - standing at an altitude of 350 meters above sea level, surrounded by forests and enjoying a southern exposure, with the river Pesa flowing just a few 100 meters to the south. These factors contribute to the unique microclimate of Monte Bernardi.



## OUR METHODS

Our methods involve green pruning in the vineyard, harvesting at optimal ripeness and selecting only the best fruit when hand picking and sorting. The fruit is de-stemmed and lightly crushed directly into small, stainless steel or oak fermentation tanks. The grape must is held 3 to 5 days in pre-fermentation maceration in a temperature controlled condition; thereafter the temperature is allowed to rise to a maximum of 30° C for alcoholic fermentation. During this time the ferment is regularly hand plunged. After 20 to 27 days, the wines undergo malolactic fermentation in oak. Depending on the desired style, variable proportions of new and used oak are selected for maturation. After maturing 10 to 24 months in oak, the wines are bottled without filtration or fining. All fruit is sourced from Monte Bernardi and only indigenous yeast and bacteria are used; in short, the result of this labor of love is pure wines which express the essence of Panzano.



## OUR PROMISE

Our wines are made only from our grapes; sourced from the vineyards on our property. The normal addition of sulfites is kept to the minimum consistent with ensuring the longevity of the wine's natural flavor and color.

We have great affection for Sangiovese, Chianti Classico and the distinctness of Panzano. Every decision we make is with the aim of creating wines which are true to our land. We farm our vines biodynamically (in accordance with the principles of Rudolph Steiner). This allows for the greatest expression of terroir, ultimate quality, and harmony between our vineyards and the environment.



We live and work to serve our consumers with delicious, high quality wines. Our methods respect both the environment and the people with whom we work. Enjoy the fruits of our labor!

*Michael and Jennifer Schmelzer*



Gio Materana

*Supertuscans*, by Andrea Zanfi