

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. After natural fermentation in stainless steel, the wine is placed in French oak barriques where it undergoes malolactic fermentation. The wine remains in a combination of barriques and tonneaux for at least 24 months, followed by finishing in the bottle for another 12 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 minerality characteristic of Bordeaux. This wine can be laid down to be enjoyed in the years to come, but can also be enjoyed upon release.



Approximate yield per hectare: 2,000 kilos

Annual production: 1,200 - 1,500, 750mL;
100 - 200, 1500mL

Probable aging ability: 15 - 20+ years

Oz Clarke - Supertuscan Blends

Selected: Best producers

Falstaff

2006: 92 pts; 2005: 90 pts; 2004: 92 pts

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 large oak casks, the wine is placed in a combination of German and Austrian oak where it undergoes malolactic fermentation. The wine remains in oak for at least 24 months, followed by finishing in bottle for another 12 months.

The vineyard from which this wine is born consists of highly reflective sandstone (Arenaria-Calcare-Pietraforte), rich with quartz inclusions, resulting in a complex reserve style Sangiovese which is elegantly balanced; given time, this wine reveals luscious fruit components, a strong mineral-driven backbone, balanced acidity and firm elegant tannins. This wine can be laid down to be enjoyed in the years to come, but can also be enjoyed upon release.



Approximate yield per hectare: 2,200 kilos
Annual production: 1,500 - 4,000, 750mL;
100 - 200, 1500mL
Probable aging ability: 15+ years

Oz Clarke - 20 Classic Tuscan Reds
Selected
Falstaff
2006: 91 pts

Vini Buoni D'Italia
2006: Vino Da Non Perdere (wine not to miss)
Jancis Robinson
2007: 17.0 pts; 2001: 17.5 pts (out of 20)
winejournal.com
2001: One of the 6 Memorable Italian Wines of 2005
Robert Parker - Wine Advocate
1999: 91+ pts; 1997: 90+ pts

MONTE BERNARDI Chianti Classico DOCG

This is an elegant and rich Chianti Classico, made from Sangiovese (95%) and Canaiolo Nero (5%) grapes. A proportion of the Sangiovese comes from our cru vineyard, Sa'etta, giving the wine more structure, complexity and age-ability. After natural fermentation in a combination of oak and stainless steel, the wine is placed in oak barrels where it undergoes malolactic fermentation. The wine remains in oak for at least 24 months, followed by finishing in bottle for another 12 months.

This Chianti Classico originates from vineyards which are over 40 years in age, and a soil rich in friable shale (Galestro) and limestone (Aberese). 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.



Approximate yield per hectare: 2,200 kilos
Annual production: 5,500 - 8,000, 750mL;
50 - 100, 1500mL
Probable aging ability: 10 - 12 years

Jancis Robinson
2007: 17.5 pts (out of 20) - "Sangiovese at its best (WS)"
Eric Asimov for The New York Times
2005: Recommended wine
Stephen Brook for Decanter
2004: 4 stars (out of 5)
Decanter
2004: Recommended wine
Robert Parker - Wine Advocate
1999: 90 pts; 1997: 92 pts

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 oak. The wine remains in barrel for 8 to 10 months, followed by finishing in bottle for a minimum 6 months.



Annual production:

800 - 1,200, 750mL

Probable aging ability:

Up to 3 years

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.

OUR LOCATION

MONTE BERNARDI

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Open daily for tastings

Private tours by appointment



OUR ESTATE

The Monte Bernardi estate extends over 53 hectares (130 acres), of which 10 hectares (24.7 acres) are vineyards varying in age (up to 40+ 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), sandstone (Arenaria-Calcare-Pietraforte) and limestone (Alberese). The vineyards are perfectly situated - standing at an altitude of 350 meters above sea level, surrounded by our own forests and enjoying a primarily southern exposure, with the river Pesa flowing just a few hundred meters to the south. These factors contribute to the unique micro-climate of Monte Bernardi.



OUR METHODS

Our methods involve maximizing the quality of the fruit that comes from our vineyards, 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, varying sizes of oak are selected for maturation. After maturing 10 to 28 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. The normal addition of sulfites is kept to the minimum consistent with ensuring the longevity of the wine's natural flavor and color. In short, the result of this labor of love is pure wines which express the essence of Panzano.

* As a result, a fine deposit may form in the bottle



OUR PROMISE

Our estate wines are made only from our grapes; sourced from the vineyards we farm. 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*. 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

*Biodynamics is a collection of traditional farming practices which originated out of the work of Rudolf Steiner



ACCOLADES for MONTE BERNARDI

SLOW WINE GUIDE 2011

Awarded the “Chiocciola” (Snail) - the symbol of Slow Food and its top award; given to wineries which embody the Slow Food philosophy)

OZ CLARKE

Awarded 2 of 3 Stars: excellent producer in its category, one especially worth seeking out

