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# Monte Bernardi

I love this story I'm about to tell you because it contains a summary of what can be done through the will and enthusiasm of a brother and sister like Michael and Jennifer.

A splendid story imbued with great feeling and an overwhelming passion for the land, the family and life. A story with a happy ending that tells of the Schmelzer family's great desire to get together in a place where they could put down roots. What they were after had to be a magical place, unique, full of energy, the positive sum of all the places where the family members had lived, a place where they could savor the taste of living as a family.

They wanted a place where they could sit around a table together, a roof under which to feel definitively at home, a place perhaps to think of when one was far away.

There was no lack of houses, they had several scattered around the world. But each time, inexplicably, they moved away with the excuse or the firm conviction that they were going elsewhere to seek things they couldn't find where they were. They all went their own way. Mom and Dad Schmelzer attended to their numerous professional commitments worldwide while the three children continually moved away for university studies and work. After graduating in Civil Engineering, Jennifer, one of the leading characters in the story, worked for several years with a large company of consultants in Berlin while the other leading character, Michael, took various degrees including a PhD in Administrative Marketing at Colorado. After working as an enologist in Australia he began looking for a place where he could experiment with everything he hadn't learnt at university.

The other brother, David, is completing a Master's in Electrical Engineering in California; maybe one day we'll be seeing him too in Panzano...

Often they were all at different ends of the earth, some east and some west, in search of a self-gratification that went beyond the economic aspect, which has never been a problem for them, seeking something that would make them satisfied by what they were doing.

Having lived, studied and worked in the United States, France, Germany, Great Britain and Australia Michael decided that the time had come to find an activity where he could try doing important things. The beautiful Jennifer had the same idea. She was no longer happy working for a big company and wanted, like her brother, to do something on her own, something that was a résumé of their dreams, or at least a jewel-box to contain them, and would supply a fine retreat for the whole family.

With their children dotted around the world, Mom and Dad Schmelzer thought about a way to reunite the family. So it happened that, by unanimous agreement, they set about looking for a winegrowing estate that could satisfy Michael's professional ambitions and Jennifer's desire and need for serenity. Michael sought a place where he could bring his great love for the land, where he could make his great wine, while Jennifer wanted to satisfy her desire for a self-employed activity where she could combine home and work.

You will ask how come, with all the places in the world they might have gone, they ended up in Panzano in Chianti.

It's well known that there are unknown forces in the cosmos, elements between which chance now and then brings about an encounter when the time is right for them to meet.

Having roamed the whole world, like gypsies, do you think it was just by chance that they met the gypsy Stak Aivaliotis who produced a great wine with the fascinating name of *Tzingana*?

Only silly people don't believe in the destiny of things.

It was written that this little piece of Tuscany should become the property of the Schmelzer family. Too many contributory factors had occurred and coincided. Lives theretofore mutually unknown suddenly came to meet. Evaluative elements that required satisfaction of the needs of someone who, like Stak, wanted to sell only to people capable of understanding the uniqueness of his little winegrowing estate, and people like Michael and Jennifer who sought only unique things.

I who know the story well and am informed about the facts can assure you that reliable rumors speak of brother and sister seeing the estate and wanting to obtain it at all costs. It is said that they were enchanted and fascinated by Monte Bernardi to the extent of falling in love with it immediately, calling it the perfect sum total of what they had been looking for. Certainly it is no novelty for Chianti to have dealings with cosmopolitan cultures such as that of the Schmelzer family. Nowadays almost all the world's languages are spoken in these vineyards, and I believe it is the great charm that this beautiful part of Tuscany arouses. Moreover, they say that brother and sister fit perfectly into the Panzano community, which appears to have welcomed them warmly. For the rest, it could not have been otherwise: with as much positive energy as they have, communication is better. Wouldn't you say so?



*Jennifer - Michael Schmelz*

# Tzingana

## IGT of Tuscany

### Production area

*Tzingana* is a wine obtained from a selection of grapes produced at the Monte Bernardi estate in the hilly region south of Panzano in Chianti, Commune of Greve in Chianti, in the Chianti Classico DOCG production area.

### Soil Composition

The vineyards stand on soil of a compact consistency with marl and marl-rich limestone, at an altitude of 300 meters above sea level and with exposure to the south.

### Grapes used

Merlot 45%, Cabernet Sauvignon 28%, Cabernet Franc 16%, Petit Verdot 11% (a percentage which varies only slightly from year to year)

### Cultivation system

Double Guyot

### Density of plants

3500 vines per hectare

### Production techniques

After the harvest, during the first week of October for all blends of wines, pre-fermentation of all the grapes is carried out for 4-6 days in heat-controlled conditions between 12-14°C. Following this period the temperature is raised and the wine undergoes **alcoholic fermentation** which lasts 13-17 days at a maximum controlled temperature of 30°C, in small open stainless steel containers. At the same time **contact with the skins**, aided by manual punching of the cap techniques (5-6 operations daily) is carried out for a further 13-17 days. On completion of this phase the wine, without any fining, undergoes **malolactic fermentation** in Allier barriques, 30% new and 70% at second use, where it remains for 12 months. After blending of the batches the wine is bottled, without filtering, for 12 months of **maturing**.

### Quantity produced

2000 bottles per year

### Organoleptic notes

Intense ruby red color with evident bluish highlights; fine, ethereal bouquet of red fruit, sweet spicy and slight vegetal aroma. Warm on the palate with soft, balanced tannic content; very persistent.

### First year

1994

### Best vintages

1995 - 1997 - 1999 - 2001



### Notes

This distinctive element is made possible by the fact that the best exposure and soil has been selected for each vine so that ripening can take place according to very similar time schedules for each blend. This distinguishing element is made possible by the fact that the best exposure and best soil have been selected for each vine so that ripening occurs approximately at the same time for each blend of wines.

This wine has undoubtedly brought fame to the Monte Bernardi estate. The vineyard yields a maximum of 2500 kilos per hectare. The wine attains maturity only after 5-6 years and its aging *plateau* is between 6-15 years. *Tzingana* is an imaginative name given by Stak Aivaliotis, the last owner of the estate, to the international mixture of grapes that comprise his wine, which "travels the world like a gypsy".

### The estate

The estate, owned by *Michael* and *Jennifer Schmelzer* since 2003, extends over an area of 53 hectares, only 5 of which are vineyard. *Roberto Moggi* is in charge of the vineyard and cellar, while the consultants are enologist *Giorgio Marone*, and agronomist *Valerio Barbieri*.

### Other wines

*Sa'etta* (Sangiovese 100%)

*Chianti Classico DOCG* (Sangiovese 95%, Canaiolo 5%)