

Monte Bernardi

Chianti Classico Riserva “Sa’etta”

DOCG 2018

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Sangiovese
Region/Subregion:	Tuscany, Chianti Classico Riserva DOCG
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
ABV:	13.50%

A closer look...

Total Production:	415
Vineyard:	Old vines in Panzano in Chianti, west, south and east exposure, surrounded by the Pesa river.
Soil:	The vineyard from which this wine is born consists of highly reflective sandstone (Arenaria-Calcare-Pietraforte), rich with quartz inclusions
Age of Vines:	1968
Vineyard Size:	4
Climate:	In Panzano in Chianti, the summers are short, warm, and mostly clear and the winters are long, very cold, and partly cloudy. Over the course of the year, the temperature typically varies from 31°F to 86°F and is rarely below 21°F or above 94°F.
Farming Methods:	Organic and biodynamic methods based on traditional farming practices.
Fermentation Methods:	After natural fermentation, in large oak casks, the wine is placed in a combination of German and Austrian oak where it undergoes malolactic fermentation.
Winemaker:	Michael Schmelzer
Elevage:	The wine remains in oak for at least 24 months, followed by finishing in bottle for another 12 months.
Fining/Filtration:	No filtering or fining
Residual Sugars:	Less than 2 g/L
Acidity:	3.6
SO2:	Less than 10 mg/L. free and less than 25 mg/L. total

All about this bottle

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 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 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

Extra, Extra!

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