

# Monte Bernardi

## “Tzingana” IGT Rosso

### Multiple vintages

#### Tech Specs

Type:	Red Still Wine
Ingredients:	45% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc, 15% Petit Verdot
Region/Subregion:	Tuscany, Colli della Toscana Centrale
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
ABV:	13.5%

#### A closer look...

Total Production:	200
Vineyard:	Old vines
Soil:	Shale (galestro) and sandstone (pietraforte)
Age of Vines:	1968
Vineyard Size:	2
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:** Natural, spontaneous fermentation without temperature control and with long skin maceration.

**Winemaker:** Michael Schmelzer

**Elevage:** 24 months of barrel aging and 12 months of bottle aging.

**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

Warm, full-bodied, smooth, quite fresh, well balanced, soft tannins, intensely fruity, very persistent.

**Extra, Extra!**

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**EDWARD**