

Societa Agricola Monte Bernardi S.R.L.

“Retromarcia” Chianti Classico

2021

	Tech Specs
Type:	Red Still Wine
Ingredients:	100% Sangiovese
Region/Subregion:	Toscana, Chianti Classico
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	13.50%
	A closer look...
Total Production:	2000 cases
Vineyard:	Two big vineyards in Panzano
Soil:	The grapes come from vineyards consisting of shale (Galestro) 70%, sandstone (Arenaria-Calcare-Pietraforte) 20%, limestone (Alberese) 10%.
Age of Vines:	The vineyards age range from plantings 2003-2010.
Climate:	Mediterranean 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 farming
Fermentation Methods:	The vinification and maturation is reminiscent of a more traditional style Chianti Classico. After destemming and pressing grapes, we have a medium maceration time (23 days) with hand punch downs; wine is fermented with indigenous yeasts, fermentation temperature is 26-28°C. Fermentation and maceration on skins in a combination of concrete and stainless steel vats
Winemaker:	Michael Schmelzer
Elevage:	18 months in large casks, non-lined concrete (30%) and used Tonneaux. There is no filtering before bottling.
SO2:	20 mg/s

All about this bottle

Retromarcia is a Chianti Classico made from 100% Sangiovese grapes (since 2010). The vineyards age range from plantings 2003-2010. The vinification and maturation is reminiscent of a more traditional style Chianti Classico; the result is a fresh and fruity, medium-bodied, well-balanced wine, with a nice structure, juicy acidity and a long finish. The Italian word Retromarcia means more to us than its literal translation “to back up” or “to reverse”, it has been our aim to produce intensely typical and expressive wines from Tuscany’s historic zone Chianti Classico, using only traditional grapes. With the name Retromarcia, we are emphasizing a return to the natural elegance and charm of Sangiovese.

