

Societa Agricola Monte Bernardi S.R.L.

Sangio Chianti Classico DOCG

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:	1800 cases
Vineyard:	Sangio Vineyard
Soil:	The grapes come from vineyards consisting of shale (Galestro) 70%, sandstone (Arenaria-Calcare-Pietraforte) 20%, limestone (Alberese) 10%.
Age of Vines:	1992-2003
Vineyard Size:	9 hectares
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:	After destemming and pressing grapes, we have a medium maceration time (18 days) with hand punch downs; wine is fermented with indigenous yeasts, fermentation temperature is 20°C.
Winemaker:	Michael Schmeltzer
Elevage:	Aging in cement for 6 months and big oak for 12 months. There is no fining or filtering before bottling.
Fining/Filtration:	No
SO2:	20 mg/s

All about this bottle

Monte Bernardi's newest wine comes from a nine-hectare plot of 15-plus-year-old vines purchased in 2018. It sits above Panzano at 400 to 550 metres. Not quite as straightforward as the red cherry and plum nose first suggests, this eventually reveals black pepper, clove and anise. While mid-weight, the fruit is quite dense and hemmed in by sticky, clayey tannins, but levity returns with brisk acidity. Really made for food. Aged in a combination of cement and used oak barrels.

