

Monte Bernardi

Sowing the seed in 2003, Michael Schmelzer, who is American, moved to Italy with his family and purchased 10ha of organic vineyards, in the “belly button of Chianti Classico” at Monte Bernardi. When he planted in 2005 and began farming biodynamically, he did not yet know what it would entail or how difficult it would be. However, he did know that conventional vineyards tend to spray when it rains, to help prevent the grapes from rotting, and that these chemicals simply wash off of the vines and into the soil. Schmelzer decided that if he built healthy vine from the roots up then he would have healthy vineyard that were less affected by mold and pests.



The Monte Bernardi estate extends over 53 hectares (130 acres), of which 9.5 hectares (23.5 acres) are vineyards of an average age of over 40 years. The vineyards are situated in the hilly, southern most region of Panzano, an area that has been acknowledged as one of the Grand Cru of Chianti Classico, and is considered capable of making wines that can compete with the best in the world. The vines are planted on a soil of a high rock content mixture, which dependent on the vineyard consists of shale (Galestro), marl and limestone (Alberese). The vineyards are perfectly situated – standing at an altitude of 350 meters above sea level, surrounded by forests and enjoying a southern exposure, with the river Pesa flowing just a few hundred meters to the south. These factors contribute to the unique micro-climate of Monte Bernardi.

Tzingarella



Varietal/Blend: 40% Cabernet Sauvignon / 40% Merlot / 15% Cabernet Franc / 5% Colorino

Farming Practices: certified organic with biodynamic practices

Elevation/Exposure: 400–550m / S

Soil: shale (Galestro) & marl-sandstone (Pietraforte)

Harvest Technique: by hand

Year Vines Were Planted: 2000–2006

Yeast: ambient

Fermentation: fermentation and maceration on skins in a combination of concrete and stainless-steel vats up to 20 days

Maturation: 18 months maturation in 2nd and 3rd year Barriques and Tonneaux / at least 3 months in bottle

Malolactic: full

Sulfur: less than 25mg/L total SO₂

Vegan: yes

Alcohol: 13.5%

Fined: no

Filtered: no

Country: Italy

Region: Tuscany

Subregion: Colli della Toscana Centrale IGT

Tzingarella is produced from grapes from our younger vineyards in Panzano. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc, this wine is refreshing and clean with bright fruit, and finishing with soft tannin.