

Monte Bernardi

“Italia ti adoro”



A BLEND OF CERTIFIED ORGANIC FRUIT FROM
TUSCANY, SICILY, AND MARCHE

80% CONCRETE AND 20% STAINLESS-STEEL

13% ABV / 6-PACK OF 1L BOTTLES

“Italia ti adoro” is classified as a Vino Rosso, but winemaker Michael Schmelzer calls it, unofficially, his *IGT Italia*. The “Italia Ti Adoro” comes in 6-Packs with three differently colored labels in each box (as shown to the right). Schmelzer has created a celebration of all things Italian, but really he celebrates ITALIAN WINE, whose native grapes offer generosity, uniqueness and an inherent drinkability. In this spirit, Monte Bernardi offers up an everyday wine, bottled in a new Italian “Flask” or “Fiasco”, to share with family and friends. Make Italian wine an integral part of every meal!

Dark spices combine with fresh berry fruits to create a wine with accessibility and a beguiling complexity.

“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.

