

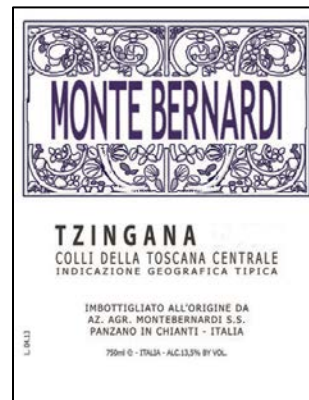
Monte Bernardi

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.

Tzingana IGT Rosso



Varietal/Blend: 45% Cabernet Sauvignon / 40% Cabernet Franc / 15% Petit Verdot

Farming Practices: certified organic with biodynamic practices

Elevation/Exposure: 400–550m / S

Soil: shale (Galestro) & limestone (Alberese)

Harvest Technique: by hand

Year Vines Were Planted: 1970's

Yeast: ambient

Fermentation: fermentation and maceration in stainless-steel vats 20–27 days

Maturation: 18 months maturation in 2nd and 3rd year barriques and tonneaux / at least 12 months in bottle

Malolactic: full

Sulfur: less than 25mg/L total SO₂ (10mg/L Free SO₂)

Vegan: yes

Alcohol: 13.5%

Fined: no

Filtered: no

Country: Italy

Region: Tuscany

Subregion: Colli della Toscana Centrale IGT

This full-bodied wine is packed with fruit that is richly complex and smooth. Its tannins, acidity and cherry soul are unmistakably Tuscan with the added character of fresh cassis, blackberries and minerality characteristic of Bordeaux.