

MONTE BERNARDI

PANZANO IN CHIANTI

MB1933 CHIANTI CLASSICO DOCG

A cru that comes from a one-hectare vineyard planted in 1933, which has been cultivated by the Bartolini family since the 1970s. Marcello Bartolini joined the MB team when Monte Bernardi purchased the Sala vineyards in December 2018. The name MB1933, is a tribute to him and his family who have cultivated this historic vineyard with passion, pride and knowledge.

MB1933 represents our anti-Grand Selezione since this category represents everything that is fashionable in today's wine world. This wine speaks of its origin and traditions, made with the much-loved traditional peasant cuisine and all its goodness in mind. The vinification and maturation are reminiscent of a more traditional style of Chianti Classico; the result is a fresh, fruity, medium-bodied, well-balanced wine with a nice structure, juicy acidity and long persistence.

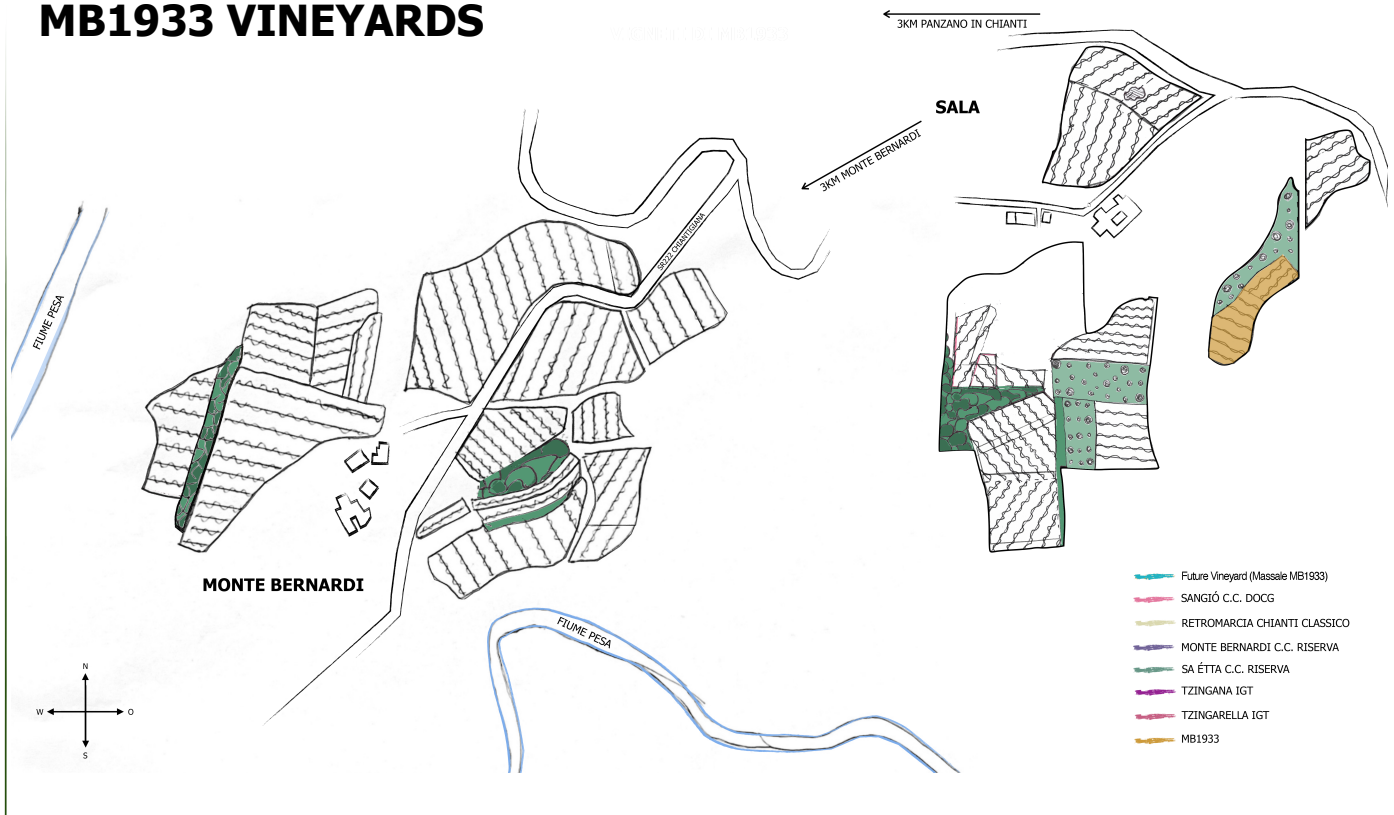


ORIGIN	100% estate grown and bottled, Panzano in Chianti (FI)
VARIETALS	100% traditional varieties (field blend)
EXPOSITION	South-West, East, altitude 470-500 meters above sea level
TERROIR	Alberese / limestone (calcare marnosi), Galestro / shale (argiliti)
VINEYARDS PLANTED	In 1933
GRAPE YIELD	3.300 kilos per hectare
ANNUAL PRODUCTION	4.000 bottles of 750 mL
FERMENTATION AND MACERATION	Spontaneous and natural fermentation followed by a long maceration
DURATION	Average 20 days fermentation, average 45 days maceration
TEMPERATURE	Not controlled, maximum of 30°C
MALOLACTIC FERMENTATION	Naturally, in wood and cement
AGING	16 months in tonneaux and large casks
FINING	No filtration, in bottle for at least 3 months
COLOR	Ruby red
NOSE	Intense, red fruit, cherry, white peach and apricot and spices
FLAVOUR	Intense, red fruit, cherry, white peach and apricot and spice, dusty tannins
SERVING TEMPERATURE	18°C
SERVING SUGGESTION	Typical Tuscan dishes, especially pasta with game sauces, roast meat
SO2 / RESIDUAL SUGARS	SO2 < 25mg/l, residual sugars < 2 g/l
ALCOHOL	13,5%

 Certified Organic (since 2022)

MONTE BERNARDI PANZANO IN CHIANTI

MB1933 VINEYARDS



TERROIR



ALBERESE
Yellow, light grey marly limestones
[EOCENE]

CHARACTERISTICS:
Lighter color, reflects light back to the clusters



GALESTRO
Shale; flaky clays / petrified clays
[EOCENE-CRETACICO SUPERIORE]

CHARACTERISTICS:
purplish brown, absorbs heat and radiates heat at night