MONTE BERNARDI PANZANO IN CHIANTI

MONTE BERNARDI CHIANTI CLASSICO RISERVA DOCG

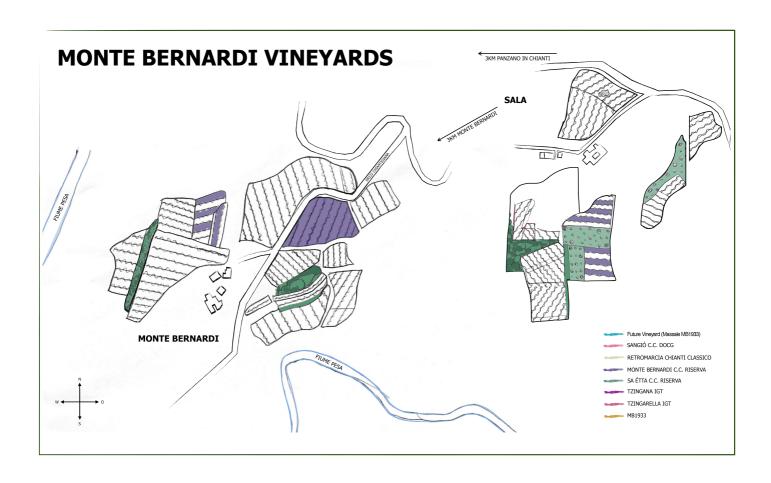
An elegant and rich Chianti Classico made from Sangiovese (95%) Canaiolo Nero (5%) grapes. Monte Bernardi Chianti Classico Riserva comes from old vineyards, from soil rich in shale and sandstone-limestone. The wine produced is a fruity, aromatic Sangiovese with soft, elegant tannins. The body is medium with a balanced structure, ready when released and it has excellent aging potential.

Fermentation takes place naturally, in concrete tanks and steel vats. Fermentation lasts about 20-30 days, after which the wine is racked into large oak barrels where it undergoes the malolactic fermentation and remains for a minimum of 18 months. This is followed by further bottle aging for at least 3 months before release.



ORIGIN	100% estate grown and bottled, Panzano in Chianti (FI)
VARIETALS	95% Sangiovese, 5% Cannaiolo Nero
EXPOSITION	South, altitude 325-400 meters above sea level
TERROIR	Galestro / shale (argiliti)
VINEYARDS PLANTED	In 1968, 2001, 2008
GRAPE YIELD	3.000 kilos per hectare
ANNUAL PRODUCTION	10.000 bottles of 750 mL, 200 magnums
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
AGING	18 months in large casks and tonneaux
FINING	No filtration, in bottle for at least 3 months
COLOR	Ruby red
NOSE	Small red fruits, black cherry, floral
FLAVOUR	Elegant, warm, rich, soft medium body, fresh and balanced with a very persistent finish.
SERVING TEMPERATURE	18°C
SERVING SUGGESTION	Typical Tuscan dishes, medium-aged cheeses
SO2 / RESIDUAL SUGARS	SO2 < 25mg/l, residual sugars < 2 g/l
ALCOHOL	13,5%

MONTE BERNARDI PANZANO IN CHIANTI



TERROIR



GALESTRO
Flaky clays / petrified
clays [EOCENECRETACICO
SUPERIORE]

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