

MONTE BERNARDI

PANZANO IN CHIANTI



SANGIO CHIANTI CLASSICO DOCG

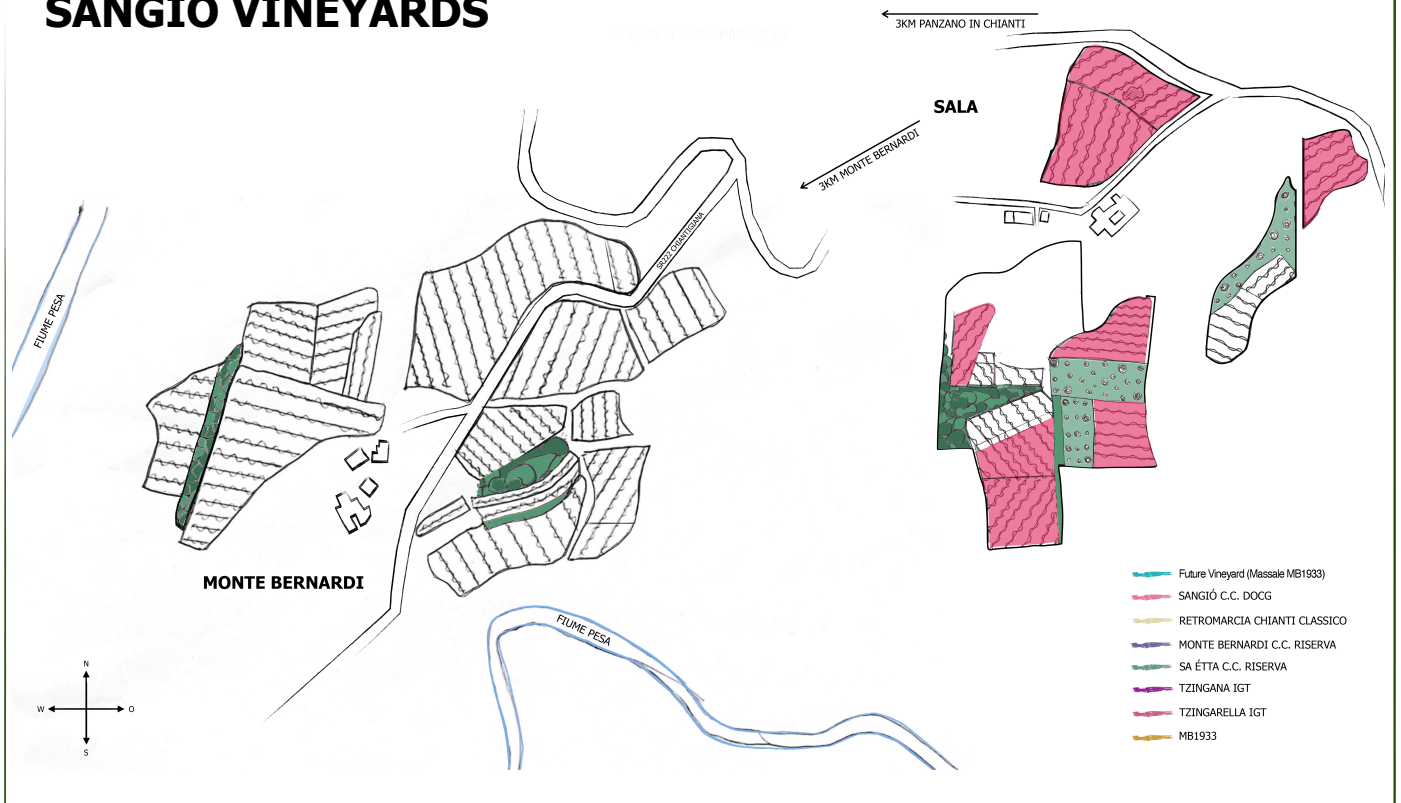
Sangio is a Chianti Classico made from Sangiovese grapes (100%) produced in the highest hills of Panzano in Chianti. The grapes come from vineyards composed of shale (galestro) and limestone (alberese). Vinification and maturation are reminiscent of a more traditional style of Chianti Classico; the result is a fresh and 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% Sangiovese
EXPOSITION	South, West, East, altitude 400-550 meters above sea level
TERROIR	Alberese / limestone (calcare marnosi), Galestro / shale (argiliti)
VINEYARDS PLANTED	2001, 2003, 2008, 2012, 2016
GRAPE YIELD	4.500 kilos per hectare
ANNUAL PRODUCTION	40.000 bottles of 750 mL, 300 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 and concrete
AGING	16 months in concrete (50%) and used tonneaux (50%)
FINING	No filtration, in bottle for at least 3 months
COLOR	Intense, ruby red with hints of purple
NOSE	Intense, hints of red fruits, blood orange/sanguine, plum and spices
FLAVOUR	Fresh and fruity, medium-bodied, well balanced with nice structure, juicy acidity
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%

 Certified Organic (since 2022)

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SANGIÓ VINEYARDS



TERROIR



GALESTRO
Flaky clays / petrified clays [EOCENE-CRETACICO SUPERIORE]

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



ALBERESE
Yellow, light grey marly limestones [EOCENE]

CHARACTERISTICS:
Lighter color, reflects light back to the clusters