

# Monte Bernardi

## Sangio Chianti Classico DOCG

### 2019

#### Tech Specs

Type:	Red Still Wine
Ingredients:	100% Sangiovese
Region/Subregion:	Tuscany, Chianti Classico
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
ABV:	13.5%
<b>A closer look...</b>	
Total Production:	2,580
Vineyard:	Young vines from Sala
Soil:	Shale (Galestro) and sandstone (Pietraforte)
Age of Vines:	5- 20 years old. Median age is 20 years.
Vineyard Size:	9
Climate:	The Sala vineyards are in the highest hills of Panzano in Chianti, at 400- 550 msl (1315 -1800 feet). They form a beautiful amphitheater shape with west, south and east sun exposures.
Farming Methods:	Organic and biodynamic methods based on traditional farming practices.
Fermentation Methods:	Spontaneous, natural fermentation without temperature control and with long skin maceration.
Winemaker:	
Elevage:	11 months in cement and used oak barrels.
Fining/Filtration:	No filtering or fining
Residual Sugars:	less than 2 grams
Acidity:	360.00%
SO2:	Under 10mg/L free and total less than 25 mg/L.

#### All about this bottle

Fresh and fruity, medium-bodied, well balanced, with a nice structure, juicy acidity and a long finish.

#### Extra, Extra!

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# T EDWARD