

Excerpt from SLOW WINE, page 751

PANZANO IN CHIANTI (FI)
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"Michael and, his sister, Jennifer have demonstrated a visceral passion for the Chianti Classico region; for them this means biodynamic farming, minimal intervention in the cellar and a great respect for Sangiovese."

THE TWO FROM PANZANO – In the heart of Chianti Classico a young man tends to an over 40 year old vineyard which is so stony that he strains his hands from exertion. This is not a fairy tale, but the work of Michael Schmelzer, who since 2003, with his family, has owned Monte Bernardi, a winery situated in Panzano's "Conca d'Oro" (the golden shell). Together Michael and, his sister, Jennifer have demonstrated a visceral passion for the Chianti Classico region; for them this means biodynamic farming, minimal intervention in the cellar and a great respect for Sangiovese. The enthusiasm of the Schmelzer siblings has resulted in qualitative growth which gives us pleasure to write about.

9.5 hectares/23.5 acres – 30,000 bottles

THE HISTORY – Since Jennifer and Michael arrived in Italy at the beginning of 2000, they remained enchanted with the Chianti Classico region. In 2003 they acquired Monte Bernardi, a winery in Panzano in Chianti. Michael is an enologist, who interprets the territory in an authentic and rigorous way. Jennifer is responsible for the commercial part of the business. Since 2004 they have been farming biodynamically. The hard work in the vineyard and cellar is starting to show great qualitative results.

THE VINEYARDS – the property purchased by the Schmelzer family is situated in the southern hills of Panzano. The vineyards are over 40 years old, at an altitude of 350 meters above sea level, surrounded by forests and on a soil of a high rock content – in part shale (Galestro), in part limestone (Alberese). In the cellar, they use large casks for maturation; the casks are of German and Austrian oak and sourced by the famous Austrian cooper Franz Stockinger. Grapes are acquired, also from Panzano, for their base wine: Chianti Classico "Retromarcia". However soon, thanks to new vineyards planted over the last few years, Monte Bernardi will be able to source all of its wines from its own production.

THE WINES – The wines are produced with the aim of achieving the maximum expression of the magnificent territory of Panzano. The quality of the wines presented to our tasting reflects a great achievement. The **Chianti Classico SA'ETTA 2007** (Sangiovese; 4,000 btls; 27€) represents a selection of Sangiovese from the winery's best vineyard. This wine is austere, rich in contrast where the fresh acidity is layered in richness and complexity. The **Chianti Classico MONTE BERNARDI 2007** (Sangiovese, Canaiolo; 5,000 btls; 15€) expresses deep iron aromas, on a rich, fine structure. Enjoyable and brilliant in color, the **Chianti Classico RETROMARCIA 2008** (Sangiovese, Merlot; 22,000 btls; 9€) – is a great value for money. The **ROSÉ 2009** (Sangiovese, Canaiolo, Trebbiano, Malvasia; 1,500 btls.; 13€) exhibits notes of mineral and flower; in the mouth it is enjoyable and persistent.

FERTILIZERS: manure pellets, biodynamic preparations, green manure

PEST CONTROL: copper and sulfur
WEED CONTROL: manual
YEASTS: natural
GRAPES: 30% purchased

TIGULLIOVINO

Giugno 2007

tigulliovino.it
cultura del vino e comunicazione



Rosé Colli della Toscana Centrale Igt 2005

Monte Bernardi Azienda Agricola

di Commissione di TigullioVino.it

Tipologia : Rosato

Gradazione alcolica : 13

Vitigni : Sangiovese 90%, Canaiolo Nero, Trebbiano Toscano, Malvasia 10%

Lotto : 01/06

Prezzo sorgente : 5,00 euro

MONTE BERNARDI ROSÉ IGT 2005: 17/20 punti

All'aspetto è limpido, di colore rosso rubino molto scarico. All'olfatto si presenta intenso e persistente, fine, con sentori fruttati (si colgono ciliegia e lampone maturi) e, lieve, di tabacco, pepe ed umori boschivi. Al sapore è secco, molto sapido, caldo, pieno e continuo. Al retrogusto spiccano, la sapidità e la nota fruttata. Considerazioni: E' ottenuto da scelte uve sangiovese per il 90% e, per il restante 10%, da canaiolo nero, trebbiano toscano e malvasia del Chianti, pressate sofficemente, il cui mosto dopo essere stato a contatto delle bucce per circa 16-18 ore, fermenta a temperatura controllata in botti d'acciaio inox. Mentre la malolattica è fatta in barriques di secondo e terzo passaggio. Affinamento: da 6 a 8 mesi in barriques ed altri 6 mesi in bottiglia. Evoluzione: pronto. Prezzo medio in enoteca: euro 9,00 (prezzo sorgente euro 5,00) per un ottimo rapporto qualità / prezzo.

Valutazione di Tigulliovino: 17/20 (@@@@)

Excerpt from i Vini rosati del Gambero Rosso, page 68

MONTE BERNARDI ROSÉ 2006

This is the first time that this Chiantigiana Estate, run by the skilled Schmelzer siblings, has been presented in this guide. This Rosé is a precious example of elegance and drinkability. Made from the traditional varieties of Chianti Classico: Sangiovese with the addition of Malvasia and Canaiolo and selected from the vineyards in the freshest and most shaded areas of the property. The result is a glass dressed in bright rose with fruit aromas of cherry and strawberry. Well balanced and supported by a refreshing acidity on the finish and pleasantness.



Estratto - i Vini rosati del Gambero Rosso, pagina 68

MONTE BERNARDI ROSÉ 2006

Prima volta in Guida per l'azienda chiantigiana guidata dai bravi fratelli Schmelzer. Il rosato é un prezioso esempio di eleganza e bevibilità. Ottenuto dal tradizionale uvaggio del Chianti Classico, sangiovese con aggiunte di malvasia e canaiolo, selezionati dai vigneti più freschi e ombreggiati dell'azienda. Il risultato é un bicchiere vestito di rosa sgargiante con profumi fruttati di ciliegia e fragola. Ottima consistenza gustativa sorretta da una dorsale acida rinfrescante e piacevole.

i Vini rosati del Gambero Rosso, seite 68

MONTE BERNARDI ROSÉ 2006

Zum ersten Mal erscheint dieses "Chiantigiana" Weingut, geführt von den tüchtigen Geschwistern Schmelzer, in diesem Weinführer. Ihr Rosato ist ein erlesenes Beispiel für Eleganz und Trinkvergnügen. Gewonnen aus den traditionellen Chianti Classico Trauben Sangiovese, Malvasia und Canaiolo und selektioniert aus den kühlsten und schattigsten Lages des Weingutes. Das Ergebnis: ein Glas voll kräftigem Rosa mit fruchtigen Kirsch- und Erdbeer-Aromen und einer optimalen Konsistenz gestützt durch eine frische und angenehme Säure.

IL VENERDI di REPUBBLICA

ROSÉ 2004: featured in article

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