



1215 Wine Bar & Coffee Lab

Monte Bernardi, "Italia Ti Adoro" (L) 2022

Varietal:

Sangiovese, Malvasia Nera, Canaiolo, Frappato, Nero d'Avola, Nerello Mascalese,

Region:

Tuscany, Marche, & Sicily, Italy

Farming:

Certified Organic & Biodynamic

Soil Type:

Shale, Sandstone, Limestone

Fermentation:

Concrete, Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

4/5

Tannin:

3/5

ABOUT THE WINE

What can we say about Michael Schmelzer and Monte Bernardi, besides insane value for some of the most thoughtfully made wines in Tuscany? Michael is an American ex-pat who took over the Monte Bernardi estate in 2003 and immediately set to work over years converting the farming to organic and biodynamic practices. It was no easy feat, as few winemakers in Chianti were doing similar things at the time and for Michael, decades of conventional farming had really impacted the soils and vineyard health. But the conversion took hold and the results have been mind blowing. Year after year, we've tasted his wines, and year after year we love them. They're never the same, but they do retain a character that makes them both familiar and exciting at the same time. He comes to Cincinnati every few years and we were lucky enough to taste with him a few weeks ago. His passion and commitment to his wines is inspiring, and definitely shows in each glass we've had. This wine is Michael's love letter to Italian wine, and even sources some grapes from other classic regions like the Marche and Sicily. It's also in a liter format- which is a great nod to the larger format many Italians drink as their table wine on a daily basis. It's cheesy to say but we "adore" this wine and can't wait to share it with you!

Notes of plum and red fruit with balanced spice and bright acidity

