

BINDI SERGARDI CHIANTI CLASSICO RISERVA 'CALIDONIA'



100% Sangiovese. Intense ruby red color. Fruity and floral aromas along with spices and incense. Soft, elegant, and well structured. Freshness, complexity, and graceful, silky tannins are the result of a careful selection of Sangiovese grapes. This wine is vibrant and has a long and persistent aftertaste. Dedicated to Calidonia Sergardi, who married Girolamo Bindi, created the indissoluble union between the two families. This wine is a sign of gratitude to the family's past.

From the Mocenni estate. The 25-year-old vines are planted in limestone soils at an elevation of 1,500 ft. The vineyard orientation is north to south with a southern aspect. Fermented with wild yeasts in stainless steel vats. Maceration lasts around 18-20 days at controlled temperatures. Shortly after alcoholic fermentation the wine is transferred to oak barrels where malolactic fermentation takes place and where the wine remains to age for about 18 months. The wine is stored in the cellar after bottling, prior to its release.

The Bindi Sergardi family heritage is one closely tied with the history of the Chianti and Chianti Classico region. For twenty-three generations—since 1349—the Bindi Sergardi family has been an integral force in the wine of Siena, deeply involved in the politics, economics and culture of the region. The current manager, Alessandra Casini Bindi Sergardi, joined the company in 2005 following the 700 years-old tradition of her family in wine making. Inspired by her father, Nicolo, and the courageous example of her grandmother, Chiara, and great grandmother, Elisabetta, she gave new light to the family business. They make wine from their three estates: Tenuta Mocenni, Tenuta I Colli, and Tenuta Marcianella, which combined have 250 acres planted to vine. They are true Sangiovese specialists through their work in the vineyards and cellar. They make wines that have a strong cultural identity and express their bonds with the land. Family stories, ancient traditions, and ancestral values handed down through the years; each wine pays tribute to the places and persons that have made the family what it is today.

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Tasting Note:

BINDI SERGARDI CHIANTI CLASSICO RISERVA 'CALIDONIA'

100% Sangiovese. Fruity & floral aromas along with spices & incense; soft, elegant & well structured; fresh & complex with graceful & silky tannins; vibrant with a long & persistent aftertaste.

Shelf Talker:

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100% Sangiovese. Intense ruby red color. Fruity & floral aromas along with spices & incense. Soft, elegant & well structured. The freshness, complexity & graceful, silky tannins are the result of a careful selection of Sangiovese grapes. Vibrant, with a long & persistent aftertaste. This wine is a sign of gratitude to the family's past.

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