

BINDI SERGARDI CHIANTI CLASSICO 'LA GHIRLANDA'



100% Sangiovese. Intense ruby red color. An ample and complex bouquet of flowers, fresh fruit, and spices. The palate is vigorous and vibrant. A lovely acidic vein fused with a robust fruit flavor make it perfectly balanced. Elegant and soft tannins, with a long finish. *La Ghirlanda* (the Garland) is a crown, an ornament, a celebration. *La Ghirlanda* is a special place; a wooded area on Mocenni estate surrounds the vineyard of this wine. A wine that crowns the palate, adorns the sense of smell, and celebrates a sensorial experience.

From the Mocenni Vineyard in Vagliagli. The 15–20-year-old vines from the Mocenni estate are planted in soils with alberese and galestro stones at an elevation of 1,500 ft. The vineyard orientation is north to south with a southern aspect. Fermented with wild yeasts in stainless vats. Maceration lasts 16-18 days at controlled temperatures. Shortly after malolactic fermentation, the wine is transferred to oak barrels where it is aged for 10-12 months. The wine is bottled, then stored in the cellar 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, Nicolò, 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 Marciannella, 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 'LA GHIRLANDA'

100% Sangiovese. A complex bouquet of flowers, fresh fruit & spices; vigorous & vibrant; lovely acid fused with robust fruit flavor; ample & balanced; elegant & soft tannins; long finish.

Shelf Talker:

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