

# BINDI SERGARDI CHIANTI CLASSICO RISERVA 'I COLLI'



100% Sangiovese. Intense ruby red color. Aromas of fruit, flowers, and spices reflect the soil where it comes from, rich in alberese. The palate is soft, with a nice level of acidity that keeps it fresh and lively. Sweet and mature tannins give the wine a long finish. This wine is dedicated to I Colli, the Bindi Sergardi hamlet that represents the history and the soul of 23 generations of the family.

From the I Colli estate. The 20-year-old vines are planted in alberese (compact clay and limestone) soils at an elevation of 1,200 ft. The vineyard orientation is north to south with a southern aspect. Fermented with wild yeasts in stainless steel vats. Maceration lasts around 18 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 for further refinement. 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, 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 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:*

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## *Shelf Talker:*

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