

Grapes
Cabernet Sauvignon 75%, Sangiovese 20%,
Cabernet Franc 5% Yield: 60 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Tufa and sandy soil with a slight presence of
stones.

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 6,900-11,000 plants per hectare

Production 89,000 bottles (2009); 74,000 bottles (2010); 75,000 bottles (2011)

Aging 16 months in barriques, 12 months in bottle

Winemaking

Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters and a portion into stainless steel.

Alcoholic fermentation The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual pigiage and remontage are done frequently, throughout the day every 4-6 hours and one delestage is done per week.

Malolactic fermentation French oak barriques (70% new and 30% used one year)

Maturation On fine lees for 6 months in barriques

Tasting notes

Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice. On the palate, Valdisanti is full-bodied with deep but reserved fruit flavors framed by rich oak. The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



AG Vinous	2016	92 points
Gambero Rosso	2011, 2009	
	2008	
Wine Advocate	2015	92+ points
	2014	91 points
	2012, 2006	92 points
	2010, 2007	93 points
	2009	94 points
	2008	90 points
James Suckling	2016, 2015, 2010	93 points
	2014, 2012	92 points
Wine Spectator	2015, 2010, 2008	90 points
	2014	93 points
	2011	91 points



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