We are proud to be certified organic and carbon neutral.

TOLAINI

Vallenuova Chianti Classico DOCG 2016

Grapes
90% Sangiovese, 10% Merlot

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with gravel-size stones

Yield
60 qt/ha

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Winemaking

Grapes are manually harvested and sorted twice, firstly when they arrive at the winery as bunches and then again after de-stemming, by an optical sorter.

Alcoholic fermentation The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A brief maceration occurs after fermentation.

Malolactic fermentation In large French oak of 48 hl each.

Maturation The wine rests for 10 months in wood of which 4 are on the fine lees, and 4 months in bottle.

Tasting notes
This is a sensual wine with black cherry fruit notes, tobacco and hints of licorice and spice. The elegant tannins and well balanced with the fruit show an optimal maturity of the grapes. The long, juicy, fresh and pleasant finish, with the crispness and texture, express the authentic character of Sangiovese from Castelnuovo Berardenga.

Jeb Dunnuck	2020	90 points
AG Vinous	2020	90 points
Gambero Rosso	2018	
Wine Advocate	2018, 2017	90 points
	2016	91 points
	2015	90+ points
James Suckling	2021	93 points
	2020, 2019, 2018, 2015	91 points
	2017, 2016	92 points
Wine Spectator	2019	90 points
	2015	93 points

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