

**G**rapes  
100% Sangiovese Yield: 60 qt/ha

**A**rea of production  
Chianti Classico, Tuscany, Italy

**S**oil  
Galestro and limestone, mostly clay with gravel-size stones

**V**ineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Production 20,000 bottles (2016); 13,000 bottles (2015)

**W**inemaking

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.

**T**echnical data

Alcohol 14%      Total acidity 6,05      pH 3,26

**T**asting 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.



Wine Advocate	2016	91 points
	2015	90+ points
James Suckling	2015	91 points
Wine Spectator	2015	93 points



**TOLAINI**

*Pin Luigi Tolaini*

Vallenuova Chianti Classico  
DOCG

2017

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