TOLAINI

CHIANTI CLASSICO DOCG

2024

A wine that tells the story of the Tolaini estate's origins. The label pays tribute to the historic Cerretani family, an ancient Sienese lineage documented since the 11th century and connected to these lands as early as 1090. Made from certified organic grapes.

Grapes

95% Sangiovese, 5% Canaiolo

Area of production

Vineyard site: Sangiovese from San Giovanni a Cerreto; Canaiolo from Vallenuova. Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

At San Giovanni a Cerreto, yellow quartz sands and marine conglomerates with rounded pebbles and fossilized seashells form loose, reflective soils that promote even ripening. At Vallenuova silty clay soils rich in Alberese limestone encourage deep root development and a natural concentration in the grapes.

Vineyard technique

Respect for the land is paramount at Tolaini, with a viticultural approach grounded in rigorous organic certification, regenerative practices, and a preventative philosophy that treats the vineyard as a living system. High-density planting, from 6,000 to over 7,350 vines per hectare, combined with specialized cover crops and active biodiversity preservation, encourages deep root development, enhances vine resilience, and naturally limits yields to achieve greater fruit concentration.



Winemaking

Sourced primarily from our younger vineyards at San Giovanni a Cerreto, the grapes are first selected during harvest in the vineyard, then again by an optical sorter at the winery. Following destemming, the whole berries are placed directly into stainless steel tanks.

Alcoholic fermentation

Fermentation is temperature-controlled, with maceration on the skins for 20 days.

Maturation

The wine matures for 10 months in concrete tanks, followed by a further 2 months of refinement in bottle.

Press

James Suckling	92 points
Vinous	90 points
Wine Enthusiast	90 points

Tasting note

Bright ruby red. The nose offers fresh strawberry and ripe black cherry. The palate is fruit-driven and direct, with vibrant acidity and soft, well-integrated tannins, leading to a balanced and authentic expression of Sangiovese.

We are certified organic since 2023 and have achieved carbon-negative status through sustainable practices.

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