TOLAINI

MELLO 700 SANGIOVESE TOSCANA IGT

2023

From the highest vineyard in Chianti Classico, located at 700 meters above sea level.

Grapes

100% Sangiovese, single vineyard

Area of production

Podere Mello, 700 m above sea level Gaiole, Chianti Classico Region, Tuscany

Soil

It is composed of Alberese and Macigno del Chianti, a non-calcareous quartz-rich sandstone. These naturally acidic, silica-rich soils are abundant in stony fragments and offer exceptional drainage. Naturally cool in character, the Macigno del Chianti warms slowly in spring, promoting gradual ripening and balanced vine growth at higher elevations.

Vineyard technique

Planted in 2001 at approximately 700 metres above sea level, Mello is the highest-altitude vineyard within the Chianti Classico DOCG. Established by renowned agronomist Ruggero Mazzilli and farmed organically, the site benefits from warm sunny days, cool nights, and a constant breeze—conditions exceptionally well suited to Sangiovese.



Winemaking

The finest grapes are hand-selected in the vineyard. 80% of the fruit is destemmed, and the berries are sorted optically before being transferred into truncated conical oak vats. The other 20% is put in terracotta amphorae, filled by alternating layers of whole bunches with layers of selected destemmed berries, encouraging a partial carbonic maceration and greater aromatic complexity.

Alcoholic fermentation

Fermentation proceeds spontaneously with native yeasts. In the oak vats, gentle pump-overs are performed during the first 10 days of maceration, with the must remaining in contact with the skins for approximately 45 days. In the amphorae, fermentation continues with light manual punch-downs, and the must remains on the skins for up to 90 days.

Maturation

The wine ages for 18 months in 25-hl Austrian oak casks, with 6 months spent on the fine lees. After bottling, it rests a further 8 months prior to release.

Press

James Suckling	93 points
Gambero Rosso	
Wine Spectator	92 points

Tasting note

The nose offers raspberry, red cherry, and violet. Tannins are fine and silky, the structure medium-bodied and persistent, characteristic of high-altitude wines. A pure expression of Sangiovese from this remote hilltop terroir, untouched for over twenty years.

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

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