TOLAINI

VALDISANTI TOSCANA IGT

2011

The chalice with the serpent is a symbol of Saint John the Evangelist and is taken from a painting housed in the small church bordering this vineyard. It was chosen to honor this ancient land that bears his name.

Grapes

75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc

Area of production

Vineyard site: San Giovanni a Cerreto Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

At San Giovanni a Cerreto, the soils are composed of yellow quartz sands and marine conglomerates, threaded with rounded pebbles and fossilized seashells. Loose, light-textured, and highly permeable, these reflective yellow soils enhance light exposure and promote even, consistent ripening.

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

Grapes are first selected during harvest in the vineyard, then again by an optical sorter at the winery. Following destemming, the whole berries are immediately put into French oak fermenters and a portion into stainless steel.

Alcoholic fermentation

Fermentation is temperature-controlled, with maceration on the skins for 30 days where manual pigeage and remontage are done every 4-6 hours throughout the day and one delestage per week.

Maturation

The wine matures for 16 months in French barriques, with 6 months spent on the fine lees.

Tasting note

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.

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

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