TOLAINI

VALDISANTI TOSCANA IGT

2018

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

50% Cabernet Sauvignon, 50% 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 placed directly into French oak fermenters.

Alcoholic fermentation

Fermentation is temperature-controlled, with maceration on the skins for 25 days.

Maturation

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

Press

Vinous	92 points
Gambero Rosso	🍷🍷🍷
James Suckling	94 points
Wine Spectator	95 points

Tasting note

Youthful, with rich dark fruit, berry, and cassis aromas interwoven with notable French oak spice. On the palate, Valdisanti is full-bodied, with deep yet reserved fruit framed by polished oak. The balance of fruit intensity and fine tannins points to a wine with significant cellar potential.

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

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