TOLAINI

VALLENUOVA CHIANTI CLASSICO RISERVA DOCG

2023

Vallenuova is the name of the estate and remains the winery's official address today. The Vallenuova vineyard surrounds our winery.

Grapes

100% Sangiovese

Area of production

Vineyard sites: Vallenuova and Montebello Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

Vallenuova features silty clay soils that are rich in minerals, and exceptionally well-draining. Characterized by Alberese limestone, these soils naturally limit vine vigor, encourage deep root development, and promote greater concentration in the grapes. Montebello is composed of silty soils interwoven with schist, limestone, and marl. Rich in potassium, magnesium, and calcium, these soils give rise to wines of depth, structure, and a distinct sense of place.

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 large oak fermenters.

Alcoholic fermentation

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

Maturation

The wine matures for 16 months in a combination of Tuscan, Slavonian, and Austrian oak casks, followed by 2 months in concrete tanks and a further 6 months of refinement in bottle.

Press

James Suckling	92 points
Vinous	93 points
Wine Enthusiast	94 points

Tasting note

Complex and compelling, layering pure black cherry and blackcurrant fruit with notes of earth, spice, and leather. Lush yet balanced, with a long, tobacco-tinged finish.

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

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