TOLAINI

VIGNA MONTEBELLO SETTE
CHIANTI CLASSICO GRAN SELEZIONE DOCG

2017

This wine comes from a single vineyard, a true cru, produced from 100% Sangiovese, sourced from the two-hectare parcel at 430 meters above sea level, identified as plot number 7 of the Montebello vineyard.

Grapes

100% Sangiovese, single vineyard

Area of production

Vineyard site: Montebello, Castelnuovo Berardenga, Chianti Classico Region, Tuscany

Soil

Montebello's soils are predominantly clay-loam, interlaced with shale, limestone, and marl, lending the wines a dense, structured character. Rich in potassium, magnesium, and calcium, the soils provide steady nourishment to the vines and yield wines of depth, firmness, and a clear 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 manually harvested and sorted twice, first when they arrive at the winery as bunches and then again after de-stemming by an optical sorter. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation

Fermentation lasts for 20 days in temperature controlled tanks. Remontage occurs every 8 hours and one delestage per week. A long maceration occurs after fermentation.

Maturation

The wine rests for 18 months in 25 hl oak casks of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

Press

Vinous	93 points
James Suckling	94 points
Wine Spectator	92 points

Tasting note

This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.

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

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