TOLAINI

VIGNA MONTEBELLO SETTE
CHIANTI CLASSICO GRAN SELEZIONE DOCG

2022

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 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 40 days.

Maturation

The wine rests for 24 months in 25-hl oak casks, six of which are aged on the fine lees. From the 2021 vintage onward, it undergoes an additional 6 months of refinement in concrete tanks.

Press

Decanter	92 points
Robert Parker Wine Advocate	94 points
Vinous	93 points
Wine Spectator	91 points
James Suckling	96 points
Wine Enthusiast	92 points

Tasting note

A sensual and layered expression, with aromas of ripe cherry, tobacco, and leather, accented by subtle notes of licorice and spice. The palate is balanced and composed, with fine, elegant tannins lifted by vibrant acidity. Complex and structured, with a long, persistent finish that reflects the distinctive character of Sangiovese and its terroir.

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

Strada Provinciale 9 di Pievasciata, 28 53019 Loc. Vallenuova, Castelnuovo Berardenga SI 1123-456-7890
info@tolaini.it