

THE WINERY

The vines are 300-450 meters (1,000ft - 1,500ft) above sea level. This location provides a wide temperature range between day and night, giving the wines both more elegance and finesse. The historic vineyards were completely replanted in 2000; 50 hectares were planted at high density, between 7,300 to 11,300 plants per hectare. Before planting the vines, Tolaini conducted a "zonation," evaluating which grape varieties would grow best in which microclimate, taking into account soil, drainage and exposure. Grape varieties that were best suited to each section were then planted. The intention at Tolaini is to find the perfect synthesis between old and new:

managing vineyards in a more traditional way, yet at the same time continually researching and acquiring new scientific and technological viticultural techniques that assist in producing excellent quality fruit. The "best fruit produces the best wine" is the fundamental principal of the Tolaini estate and Balance is the key philosophy. The Etruscans lived in central Tuscany over 3000 years ago. The "T" is an Etruscan letter "T", chosen as a tribute to these historical inhabitants, it is sculpted into a 3-meter-high rock that stands at the front gate of the winery.

WINERY TOUR AND WINE TASTING

The winery is open for tastings at the following times:

Monday - Sunday 10 am - 5 pm from April 1st til October 15th
Monday - Friday 10 am - 5 pm from October 16th til March 31st

For larger groups or alternative dates,
e-mail hospitality@tolaini.it



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Tolaini News
2019



PIERLUIGI TOLAINI

Pier Luigi Tolaini was born in Castelnuovo Garfagnana (LUCCA) in 1936 and in 1956 he immigrated to Canada with a one way ticket and two big dreams in his suitcase: to make money in America and then return to his homeland and make a great wine. After 40 years in Canada (having founded and built a transportation company that today is one of the largest in North America) he returned to Tuscany to realize his dream of making great wine. He began a search for the ideal piece of property and in 1998 he found it in Castelnuovo Berardenga, a zone noted for its unique terroir, in the southernmost part of Chianti Classico.

Terroir wines, handmade
without compromise





PICCONERO

The goal of Pier Luigi Tolaini is to produce a great wine without compromise in the style of the distinguished Bordeaux Châteaux. Picconero is produced only in the best vintages, and only from the fruit of the best parcels of Merlot and Cabernet Franc. This is a rich, complex and muscular, yet balanced wine with deep tiers of cherry, plums and wild berries, and nuances of spice and currants. Picconero is a cellar-worthy wine.

VALDISANTI

San Giovanni is the name of our vineyard near the town of San Giovanni a Cerreto. In the church adjacent to our vineyard there is a painting by Rutilio Manetti, depicting Saint John the Baptist (“San Giovanni”) offering to Mary, a chalice with a serpent, the international symbol of Saint John and chosen for this label to honour this historic land that bears his name. Cabernet Sauvignon, with 20% Sangiovese and 5% Cabernet Franc; an elegant, structured and full-bodied wine with rich dark berry fruit and cassia aromas, the lush fruit framed by balanced oak.

AL PASSO

Al Passo is a small circular forest with an interior passage (“al passo”) at the highest point of the Tolaini vineyard with a breathtaking view of the towers of Siena, the town of Montalcino and Montepulciano to the east. It was in Al Passo that we discovered and restored an Etruscan tomb and ruins. This wine is a synthesis of the indigenous and international varieties we have at Tolaini. One third each of Merlot, Cabernet Sauvignon and Sangiovese.

VIGNA MONTEBELLO SETTE CHIANTI CLASSICO GRAN SELEZIONE

The team at Tolaini discovered the spectacular clay and galestro soil, slope and exposition of Tolaini Montebello vineyard number 7 produced impeccable Sangiovese: pure in spirit, and transcendent in quality. Their mandate became clear: to create a 100% Sangiovese, Chianti Classico Cru, a wine of extraordinary complexity, with powerful aromas and a palate of explosive cherry, tobacco, leather, licorice and spice notes, with a firm, balanced structure of tannin and acidity.

VALLENUOVA CHIANTI CLASSICO

There is a certain magic about the relationship between sun (southern exposure), soil (galestro/clay), and altitude, which combined give life to this Sangiovese. The Chianti Classico Vallenuova is made from a strict selection of Sangiovese harvested from the Estate; the wine matures for 10 months in oak casks, followed by 4 months in bottle. The result is a wine that is juicy and elegant. The name Vallenuova is the historic name of the site and today is still the formal address of the winery.



<p>JAMES SUCKLING.COM</p>	<p>CHIANTI CLASSICO VALLENUOVA 2016 92 points</p>	<p>AL PASSO 2015 93 points</p>	<p>Wine Spectator</p>	<p>AL PASSO 2015 93 points</p>	<p>Robb Piquet WINE ADVISOR</p>	<p>CHIANTI CLASSICO VALLENUOVA 2016 91 points</p>	<p>Doctor Wine by Daniele Cerchi</p>	<p>AL PASSO 2015 95 points</p>	
	<p>VIGNA MONTEBELLO SETTE CHIANTI CLASSICO GRAN SELEZIONE 2014 91 points</p>	<p>PICCONERO 2017 EN PRIMEUR 94/95 points</p>		<p>VALDISANTI 2014 93 points</p>		<p>VALDISANTI 2014 91 points</p>		<p>CHIANTI CLASSICO VALLENUOVA 2016 91 points</p>	
	<p>PICCONERO 2014 92 points</p>	<p>PICCONERO 2014 94 points</p>		<p>VIGNA MONTEBELLO SETTE CHIANTI CLASSICO GRAN SELEZIONE 2014 93 points</p>		<p>PICCONERO 2014 94 points</p>			

Vallenuova is characterized by soils of high clay content from the fragmentation of Albarese and Galestro rocks. Albarese is a compact stone of varied dimensions and is highly resistant to the atmospheric elements. Galestro is a friable rock which when broken down releases minerals into the soil. The resulting wines age very well, with a marked minerality and the structure and power one expects from this area of the Berardenga commune.



Tufo

San Giovanni are pilocene soils; centuries ago this area was a seabed. The sand and clay (with rounded stones and fossils), is a loose well draining soil, bringing to the wines a finesse of aromas, and a lively tension and complexity on the palate. In San Giovanni over the next two years we will replant 8 of the 25 hectares to Sangiovese to further pursue Lia Tolaini’s desire to seek the true expressions of this native grape in this, one of the regions most historic and important classico terroirs.



Albarese

Tolaini estates is comprised of two contiguous vineyards of 25 hectares each: San Giovanni and Vallenuova, both in the subzone of Castelnuovo Berardenga, in the Chianti Classico region. Montebello is a smaller vineyard within the original Vallenuova estate, the first estate Pierluigi Tolaini purchased in 1997. San Giovanni estate is 4 kms away, in the village of San Giovanni a Cerreto. The Vallenuova and San Giovanni vineyards are close geographically, but produce two different wines.

FACTS OF THE CHIANTI CLASSICO DENOMINATION

Foundation year
1716, borders are decided

Surface Area
71.800 ha (193.000 Acre)

Total Vineyard Surface Area Planted
10.000 ha (24.800 Acre)

Vineyard Surface Area Designated Chianti Classico
7.200 ha (17.800 Acre)

Average Production (past 10 years)
35/38 million bottles

CHIANTI CLASSICO MAP

