

Grapes
95% Sangiovese, 5% Canaiolo

Soil
Sandy with a slight presence of stones (tufa soil)

Vineyard technique

Vine age 5 year-old vines, Guyot-trained

Winemaking

Grapes coming from our younger vineyards in San Giovanni a Cerreto are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed, and the whole berries are immediately placed in stainless steel tanks.

Alcoholic fermentation Fermentation is temperature-controlled, and the must is kept in contact with the skins for 20 days.

Maturation The wine matures for 10 months in concrete tanks and 2 more months in bottle.

Technical data

Alcohol 13,5%

Tasting notes

Ruby red, the nose shows hints of strawberry and ripe black cherry. Concrete tanks ageing reveal fruit forward in the mouth, acidity plays with soft tannins and discover authentic soul of sangiovese.



Chianti Classico DOCG

2024



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