

Grapes
Sangiovese 100%, single vineyard Yield: 60 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with gravel size stones

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Winemaking

Grapes are manually harvested and sorted twice, firstly when they arrive at the winery as bunches and then again after de-stemming, on a second table as berries. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A brief maceration occurs after fermentation.

Malolactic fermentation In large French oak fermenting tanks and in tonneaux.

Maturation The wine rests for 18 months in wood of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

Tasting notes

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.



Jeb Dunnuck 2019 92 points

AG Vinous 2020, 2017, 2016 93 points
2019 91 points
2018 92 points

Gambero Rosso 2018 

Robert Parker Wine Advocate 2020 95 points

2018, 2015, 2014 93 points
2016 94 points

James Suckling 2020, 2019, 2015, 93 points
2013
2018, 2017 94 points
2016, 2011 92 points

Wine Enthusiast 2020 91 points

Wine Spectator 2020, 2019, 2018, 92 points
2017, 2011
2015 94 points



Chianti Classico
Gran Selezione DOCG

2011

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Decanter	2021	92 points
Doctor Wine	2016	95 points



Chianti Classico
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