Grapes Sangiovese 100%, single vineyard

A rea of production Chianti Classico, Tuscany, Italy

oil Silty soil with a considerable presence of stones



V ineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Production 13,000 bottles (2011); 13,000 bottles (2013); 14,000 (2014); 12,500 (2015); 8,500 (2016), 3200 (2017)

W inemaking

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 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 long maceration occurs after fermentation.

Malolactic fermentation In 25 hl large oak fermenting casks.

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.

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 2019 2018	93 points 91 points 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 2013	,93 points
	2018, 2017	94 points
	2016, 2011	92 points

2020

Wine Enthusiast

91 points



Chianti Classico Gran Selezione DOCG 2017





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Wine Spectator 2020, 2019, 2018,92 points

2017, 2011

2015 94 points

Decanter 2021 92 points

Doctor Wine 2016 95 points



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