G rapes Sangiovese 100%, single vineyard

A rea of production Chianti Classico, Tuscany, Italy

Soil Silty soil with a considerable presence of stones

Y ield 60 qt./ha

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), 8000 (2018)

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.

asting 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.

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	Jeb Dunnuck	2019	92 points	
	AG Vinous	2020, 2017, 2016	93 points	
		2019	91 points	
		2018	92 points	
	Gambero Rosso	2018		
	Robert Parker Wine	2020	95 points	
	Advocate			
		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	





Chianti Classico Gran Selezione DOCG 2018

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