

Grapes
Sangiovese 100%, single vineyard

Area of production
Chianti Classico, Tuscany, Italy

Soil
Silty soil with a considerable presence of stones

Yield
60 qt./ha

Vineyard 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)

Winemaking

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.



TOLAINI

Pin Luigi Tolaini

Chianti Classico
Gran Selezione DOCG

2018



Wine & Spirits 2016 93 points

AG Vinous 2017, 2016 93 points
2013, 2011 91 points

Wine Advocate 2016 94 points
2015, 2014 93 points
2013 91+ points
2011 91 points

James Suckling 2017 94 points
2016, 2011 92 points
2015, 2013 93 points
2014 91 points

Wine Enthusiast 2011 91 points

Wine Spectator 2017, 2011 92 points
2015 94 points
2013 93 points

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Doctor Wine	2016	95 points
Veronelli	2014	92 points
Falstaff	2011	92 points

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