

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 15,000 bottles



Chianti Classico
Gran Selezione DOCG

2022



Winemaking

Grapes 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 French oak fermenters.

Alcoholic fermentation Fermentation is temperature-controlled, and the must is kept in contact with the skins for 40 days.

Malolactic fermentation In 600 lt small casks

Maturation The wine rests for 24 months in 25 hl oak casks of which 6 are on the fine lees, and since 2021 the wine then spends an additional 6 months in concrete tanks.

Technical data

Alcohol 14.5%

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 2021, 2020, 2017, 93 points
2016 91 points
2019 92 points

Gambero Rosso 2021, 2018 93 points



Robert Parker Wine Advocate 2021, 2016 94 points
2020 95 points
2018, 2015, 2014 93 points

James Suckling 2021, 2020, 2019, 93 points
2015, 2013 93 points
2018, 2017 94 points
2016, 2011 92 points

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Wine Enthusiast	2020	91 points
Wine Spectator	2021, 2020, 2019	92 points
	2018, 2017, 2011	
	2015	94 points
Decanter	2021	92 points
	2021	92 points
Doctor Wine	2016	95 points



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