

Grapes
Cabernet Sauvignon 100%

Area of production
Chianti Classico, Toscana

Soil
Tufo and sandy soil with a slight presence of stones.

Yield
60 qt/ha

Vineyard technique

Vine age Plantings completed in spring 2002

Plant density 6,900-11,000 plants per hectare

Aging 24 months in barriques (70% new and 30% used one year), 36 months in bottle.

Winemaking

Grapes are firstly selected during harvest in the vineyard and then by an optical sorter when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual pigeage and remontage are done frequently, throughout the day every 4-6 hours and one delestage is done per week.

Malolactic fermentation French oak barriques (70% new and 30% used one)

Maturation 24 months in barriques, of which 6 months are spent resting on the lees

Tasting notes

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



AG Vinous	2016	92 points
Wine Advocate	2016	92 points
Wine Spectator	2018, 2013	94 points
	2016	95 points



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Pin Luigi Tolaini

LEGIT

2013



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