We are proud to be certified organic and carbon neutral.

Cabernet Sauvignon 100%

rea of production Chianti Classico, Toscana

Sandy with a slight presence of stones (tufa

Y ield 60 qt/ha

V ineyard technique

Vine age Plantings completed in spring 2002

Plant density 11,000 plants per hectare

W inemaking

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 Fermentation is temperature-controlled and the must is kept in contact with the skins for about 30 days.

Maturation The wine rests for 24 months in barriques (70% new and 30% used one year), of which 6 months are spent resting on the fine lees.

asting 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.

92 points

94 points



AG Vinous 2021, 2016 93 points 2.02.0 Gambero Rosso 2020 92 points Wine Advocate 2018, 2016 93 points James Suckling 2020 Wine Spectator Top 100 (#26) 2013 94 points Top 100 (#13) 2016 95 points 94 points 2021 93 points 2020

2018



LEGIT 2020



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