We are proud to be certified organic and carbon neutral.

Grapes

Cabernet Sauvignon 75%, Sangiovese 20%, Cabernet Franc 5% Yield: 60 qt./ha

A rea of production

Chianti Classico, Tuscany, Italy

 S_{oil}

Tufa and sandy soil with a slight presence of stones.



Vine age Plantings completed in spring 2000

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

Aging 16 months in barriques, 12 months in bottle



Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters and a portion into stainless steel.

Alcoholic fermentation The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual pigiage 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 year)

Maturation On fine lees for 6 months in barriques

asting notes

Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice. On the palate, Valdisanti is full-bodied with deep but reserved fruit flavors framed by rich oak. The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



AG Vinous	2018, 2016	92 points
Gambero Rosso	2018, 2008	•••
Wine Advocate	2019, 2016, 2009 2015 2014 2012, 2006 2010, 2007	94 points 92+ points 91 points 92 points 93 points
James Suckling	2020, 2016, 201 2010 2018 2014, 2012	94 points 92 points
Wine Enthusiast	2019	91 points
Wine Spectator	2021 2020 2019, 2014	94 points 92 points 93 points
	2018	95 points



Valdisanti 2011





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