

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

Area of production
Chianti Classico, Tuscany, Italy

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

Vineyard technique

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

Winemaking

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 piggiage 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 16 months in barriques, of which 6 months are spent resting on the lees

Tasting 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
2011, 2009

Wine Advocate 2016, 2009 94 points
2015 92+ points
2014 91 points
2012, 2006 92 points
2010, 2007 93 points
2008 90 points

James Suckling 2018 94 points
2016, 2015, 2010 93 points
2014, 2012 92 points

Wine Spectator 2018 95 points
2015, 2010, 2008 90 points
2014 93 points
2011 91 points



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Pin Luigi Tolaini

Valdisanti
2016



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