

**G**rapes  
Cabernet Sauvignon 50%, Cabernet Franc 50%  
Yield: 60 qt./ha

**A**rea of production  
Chianti Classico, Tuscany, Italy

**S**oil  
Sandy with a slight presence of stones (tufa soil)

**V**ineyard technique  
Vine age Plantings completed in spring 2000  
Plant density 6,900-11,000 plants per hectare

**W**inemaking  
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 wine for 25 days.

**Maturation** The wine spends 16 months in French barriques, of which 6 months are spent resting on the fine lees. Maceration 25 days.

**T**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  
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



Valdisanti  
2018

