



We are proud to be certified organic and carbon neutral.

**G**rapes  
Cabernet Sauvignon 50%, Cabernet Franc 50%

**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



*Pin Sang. Toscani*

Valdisanti  
2019



AG Vinous	2018, 2016	92 points
Gambero Rosso	2018, 2008	
	2011, 2009	
Wine Advocate	2019, 2016, 2009	94 points
	2015	92+ points
	2014	91 points
	2012, 2006	92 points
	2010, 2007	93 points
	2008	90 points
James Suckling	2020, 2016, 2015	93 points
	2010	
	2018	94 points
	2014, 2012	92 points
Wine Enthusiast	2019	91 points
Wine Spectator	2020	92 points
	2019, 2014	93 points
	2018	95 points