

We are proud to be certified organic and carbon neutral.

Grapes
Cabernet Sauvignon 50%, Cabernet Franc 50%

Area of production
Chianti Classico, Tuscany, Italy

Soil
Sandy with a slight presence of stones (tufa soil)

Vineyard technique

Vine age Plantings completed in spring 2000

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

Winemaking

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.

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

Wine Advocate
2019, 2016, 2009 94 points
2015 92+ points
2014 91 points
2012, 2006 92 points
2010, 2007 93 points

James Suckling
2020, 2016, 2015, 93 points
2010
2018 94 points
2014, 2012 92 points

Wine Enthusiast 2019 91 points

Wine Spectator
2021 94 points
2020 92 points
2019, 2014 93 points
2018 95 points



Valdisanti
2019



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