We are proud to be certified organic and carbon neutral.

Grapes

Cabernet Sauvignon 50%, Cabernet Franc 50%

A rea of production

Chianti Classico, Tuscany, Italy

Soil
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.

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	202I 2020 2019, 2014	94 points92 points93 points
	2018	95 points



Valdisanti





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