



We are proud to be certified organic and carbon neutral.

Grapes
95% Sangiovese, 5% Canaiolo

Area of production
Chianti Classico, Tuscany, Italy

Soil
Silty clay soil, rich in limestone with a high presence of stones

Yield
60 qt/ha

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 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 stainless steel tanks.

Alcoholic fermentation Fermentation is temperature-controlled, and the must is kept in contact with the skins for 20 days.

Maturation The wine matures for 10 months in a mix of Tuscan, Slavonian, and Austrian oak casks.

Tasting notes

This is a sensual wine with black cherry fruit notes, tobacco and hints of licorice and spice. The elegant tannins and well balanced with the fruit show an optimal maturity of the grapes. The long, juicy, fresh and pleasant finish, with the crispness and texture, express the authentic character of Sangiovese from Castelnuovo Berardenga.



Jeb Dunnuck 2020 90 points

AG Vinous 2020 90 points

Gambero Rosso 2018

Wine Advocate 2018, 2017 90 points

2016 91 points

2015 90+ points

James Suckling 2021 93 points

2020, 2019, 2018, 91 points

2015

2017, 2016 92 points

Wine Spectator 2019 90 points

2015 93 points



Vallenuova Chianti Classico
DOCG

2021



www.tolaini.it