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	2022, 2020	90 points
	2021	92 points
Gambero Rosso	2018	
Robert Parker Wine Advocate	2018, 2017	90 points
	2016	91 points
	2015	90+ points
James Suckling	2022, 2017, 2016	92 points
	2021	93 points
	2020, 2019, 2018, 2015	91 points
Wine Enthusiast	2021	90 points
Wine Spectator	2019	90 points
	2015	93 points

TOLAINI

Vallenuova Chianti Classico DOCG

2022

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