95% Sangiovese, 5% Canaiolo



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



V ineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 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 stainless steel tanks.

CHIANTI

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.

asting 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.



| 2020 | 90 points |
|--------------------|--|
| 2022, 2020 202I | 90 points 92 points |
| 2018 | • • • |
| 2018, 2017 | 90 points |
| 2016 | 91 points |
| 2015 | 90+ points |
| 2022, 2017, 2016 | 92 points |
| 2021 | 93 points |
| 2020, 2019, 2018 | ,91 points |
| 2015 | |
| 2021 | 90 points |
| 2019 | 90 points |
| 2015 | 93 points |
| | 2022, 2020 2021 2018 2018, 2017 2016 2015 2022, 2017, 2016 2021 2020, 2019, 2018 2015 2021 2021 2021 |



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2022



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