

**G**rapes  
100% Sangiovese

**A**rea of production  
Chianti Classico, Tuscany, Italy

**S**oil  
Galestro and limestone, mostly clay with gravel-size stones

**V**ineyard technique  
Vine age 25-year-old vines

**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 big oak fermenter.

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

**Maturation** The wine matures for 16 months in a mix of Tuscan, Slavonian, and Austrian oak casks, 2 months in concrete tanks and 6 more months in bottle.

**T**echnical data

Alcohol 14%

**T**asting notes

Complex and compelling, offering a mix of pure black cherry and black currant fruit, with earth, spice, and leather flavors. Lush and balanced, presenting a long, tobacco-tinged finish.



Vallenuova Chianti Classico  
Riserva DOCG

2023



[www.tolaini.it](http://www.tolaini.it)