

Grapes
100% Sangiovese

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with
gravel-size stones

Vineyard technique

Vine age 25-year-old vines

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 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.

Technical data

Alcohol 14%

Tasting 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



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