

# Tolaini

## *Vallenuova Chianti Classico DOCG*



Grapes are hand-harvested, destemmed, and go through the optical sorter to discard any unwanted grapes. The must is kept in contact with the skins for about 20 days in temperature-controlled stainless steel tanks. Remontage is performed every 8 hours with one delestage per week. Malolactic fermentation takes place in large French oak casks of 48 hl. The wine rests for 10 months in used oak barrels and then 4 months in bottle. 20,000 bottles were produced in the 2016 vintage.

**Grape varieties :** 2016: 90% Sangiovese, 10% Merlot; 2017: 100% Sangiovese

**Altitude :** 350m

**Vineyard age :** 16 year old vines

**Grape yield :** 60 qt/ha

**Exposure :** Southeast

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

**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.

### Press Notes

#### The Wine Advocate

2017	90 points
2016	91 points
2015	90+ points

#### Wine Spectator

2015	93 points
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#### James Suckling

2017, 2016	92 points
2015	91 points

