

Grapes
Sangiovese 100%, single vineyard

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with gravel size stones

Yield
60 qt./ha

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Production 13,000 bottles (2011); 13,000 bottles (2013); 14,000 (2014); 12,500 (2015); 8,500 (2016)

Winemaking

Grapes are manually harvested and sorted twice, first when they arrive at the winery as bunches and then again after de-stemming by an optical sorter. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A long maceration occurs after fermentation.

Malolactic fermentation In 25 hl large oak fermenting casks .

Maturation The wine rests for 18 months in 25 hl oak casks of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

Tasting notes

This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.



TOLAINI

Pin Luigi Tolaini

Chianti Classico
Gran Selezione DOCG

2016



Wine & Spirits	2016	93 points
AG Vinous	2017, 2016	93 points
	2013, 2011	91 points
Wine Advocate	2016	94 points
	2015, 2014	93 points
	2013	91+ points
	2011	91 points
James Suckling	2017	94 points
	2016, 2011	92 points
	2015, 2013	93 points
	2014	91 points
Wine Enthusiast	2011	91 points
Wine Spectator	2015	94 points
	2013	93 points
	2011	92 points

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Doctor Wine	2016	95 points
Veronelli	2014	92 points
Falstaff	2011	92 points

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