



We are proud to be certified organic and carbon neutral.

Grapes
Sangiovese 100%, single vineyard

Area of production
Chianti Classico, Tuscany, Italy

Soil
Silty soil with a considerable presence of 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), 3200 (2017), 8000 (2018)

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

2018



Jeb Dunnuck	2019	92 points
AG Vinous	2018	92 points
	2017, 2016	93 points
Gambero Rosso	2018	
Wine Advocate	2018, 2015, 2014	93 points
	2016	94 points
James Suckling	2019, 2015, 2013	93 points
	2018, 2017	94 points
	2016, 2011	92 points
Wine Spectator	2019, 2018, 2017	92 points
	2011	
	2015	94 points
Doctor Wine	2016	95 points

www.tolaini.it