

**G**rapes  
Sangiovese 100%, single vineyard Yield: 60 qt./ha

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

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

**V**ineyard technique  
Vine age Plantings completed in spring 2000  
Plant density 7,350 plants per hectare  
Production 7500 bottles (2009), 13,500 bottles (2010)

## Winemaking

Grapes are manually harvested and sorted twice, firstly when they arrive at the winery as bunches and then again after de-stemming, on a second table as berries. 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 brief maceration occurs after fermentation.

**Malolactic fermentation** In large French oak fermenting tanks and in tonneaux.

**Maturation** The wine rests for 12 months in wood 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.



AG Vinous	2010	92 points
Wine Advocate	2010	92 points
	2008	89 points
Wine Enthusiast	2010	90 points
Decanter	2010	93 points



# TOLAINI



*Pin Sang. Tolaini*

Tolaini Chianti Classico Riserva  
DOCG

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