



We are proud to be certified organic and carbon neutral.

**G**rapes  
Cabernet Sauvignon 100%

**A**rea of production  
Chianti Classico, Toscana

**S**oil  
Sandy with a slight presence of stones (tufa soil)

**Y**ield  
60 qt/ha

**V**ineyard technique  
Vine age Plantings completed in spring 2002  
Plant density 11,000 plants per hectare  
Aging 24 months in barriques (70% new and 30% used one year), 36 months in bottle.

**W**inemaking

Grapes are firstly selected during harvest in the vineyard and then by an optical sorter when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

**Alcoholic fermentation** The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual pigeage and remontage are done frequently, throughout the day every 4-6 hours and one delestage is done per week.

**Malolactic fermentation** French oak barriques (70% new and 30% used one)

**Maturation** 24 months in barriques, of which 6 months are spent resting on the lees

**T**asting notes

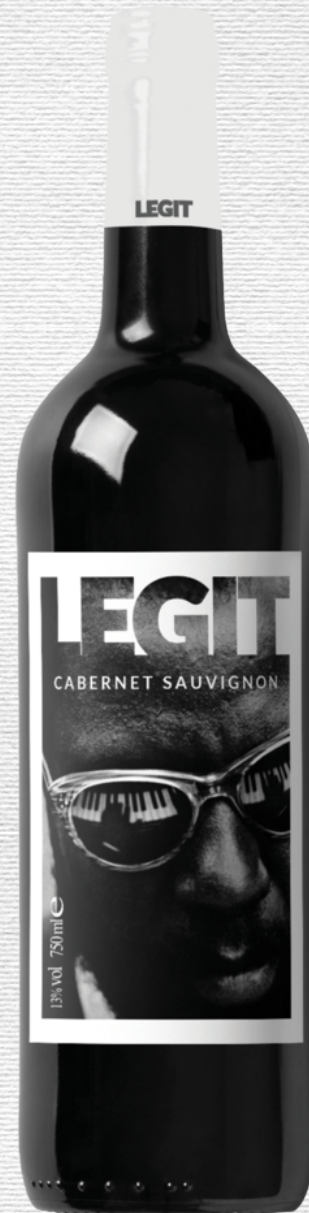
The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



**TOLAINI**

*Pin Luigi Tolaini*

LEGIT  
2016



AG Vinous	2016	92 points
Gambero Rosso	2020	
Wine Advocate	2018, 2016	92 points
James Suckling	2020	93 points
Wine Spectator	Top 100 (#26) 2013	94 points
	Top 100 (#13) 2016	95 points
	2020	93 points
	2018	94 points