



We are proud to be certified organic and carbon neutral.

**G**rapes  
Cabernet Sauvignon 75%, Sangiovese 20%, Cabernet Franc 5% Yield: 60 qt./ha

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

**S**oil  
Tufa and sandy soil with a slight presence of stones.

**V**ineyard technique  
Vine age Plantings completed in spring 2000  
Plant density 6,900-11,000 plants per hectare  
Aging 16 months in barriques, 12 months in bottle

**W**inemaking

Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters and a portion into stainless steel.

**Alcoholic fermentation** The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual piggiage 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 year)

**Maturation** On fine lees for 6 months in barriques

**T**asting notes  
Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice. On the palate, Valdisanti is full-bodied with deep but reserved fruit flavors framed by rich oak. The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



*Pin Luigi Jobani*

Valdisanti  
2011



AG Vinous 2018, 2016 92 points

Gambero Rosso 2018, 2008 3 glasses  
2011, 2009 2 glasses

Wine Advocate 2019, 2016, 2009 94 points  
2015 92+ points  
2014 91 points  
2012, 2006 92 points  
2010, 2007 93 points  
2008 90 points

James Suckling 2020, 2016, 2015, 93 points  
2010  
2018 94 points  
2014, 2012 92 points

Wine Enthusiast 2019 91 points

Wine Spectator 2020 92 points  
2019, 2014 93 points  
2018 95 points

[www.tolaini.it](http://www.tolaini.it)