

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

rea of production

Chianti Classico, Tuscany, Italy

Tufa and sandy soil with a slight presence of stones.



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



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.

Firenze

Siena

Castelnuovo

Berardenga

CHIANTI

CLASSICO

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

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

Maturation 16 months in barriques, of which 6 months are spent resting on the lees

echnical data

Alcohol 14% Total acidity 5,70 pH 3,60

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





Valdisanti 2013



www.tolaini.it



Wine Spectator

2020

2018

92 points

2019, 2014 93 points

95 points



Valdisanti 2013



www.tolaini.it