

Tolaini

CC Gran Selezione



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Temperature controlled fermentation in cask with 20 days of skin contact & remontage every 8 hours; extended maceration

ALCOHOL BY VOLUME: 13.5%

AGING: 18 mo in cask, 6 mo in steel, 6 mo in bottle

ANNUAL PRODUCTION: 1,100 cases

THE STORY

In 1998 Pier Luigi returned to his native land of Italy to realize his lifelong dream of making exceptional Tuscan wines. For 22 years, Pier Luigi passionately crafted top-notch Tuscan wines in Castelnuovo Berardenga with his daughter Lia. Today, alongside her three children – Alex, Ali and Matteo – Lia continues Tolaini's enduring legacy. In 2023, the estate received organic certification and operates today with a net-zero carbon footprint, underscoring the Tolaini family's deep commitment to sustainability and responsible land stewardship.

THE ADJECTIVES

OVERALL: Sensual & elegant

AROMAS / FLAVORS: Cherry, tobacco and leather with licorice & spice

MOUTHFEEL: Undeniable structure & power

THE SELLING POINTS

AWARDS: 94pts Robert Parker, 93pts Vinous, 93pts James Suckling, 92pts Decanter, 92pts Wine Spectator Wine Spectator, Tre Bicchieri

SUSTAINABILITY: Green Practicing, Natural Fermentation