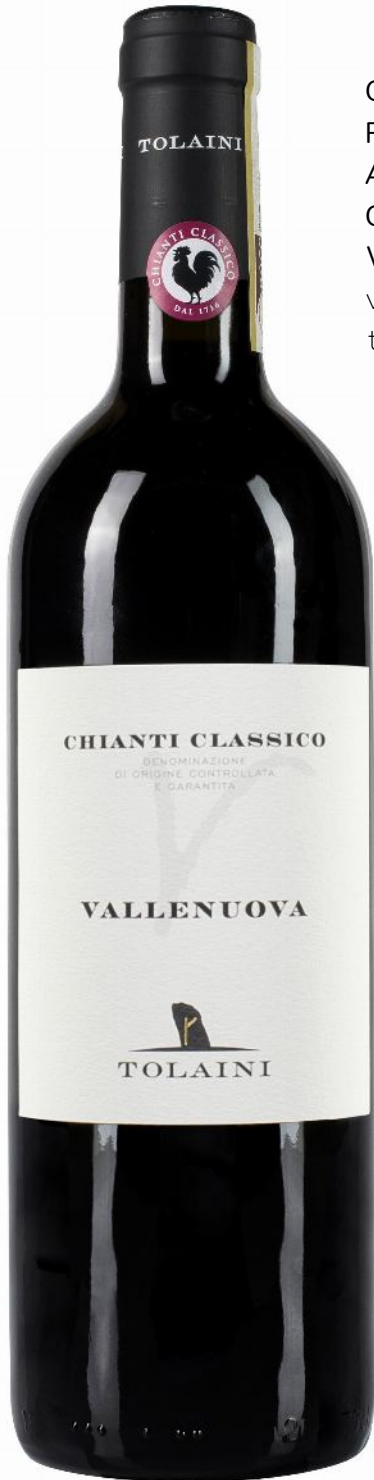


# Tolaini

## Chianti Classico Vallenuova



### THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti Classico

**CEPAGE:** 95% Sangiovese, 5% Canaiolo

**WINEMAKING:** Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately placed in stainless steel tanks. Fermentation is temperature-controlled, and the must is kept in contact with the skins for 20 days.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 10 months in a mix of Tuscan, Slavonian, and Austrian oak

**ANNUAL PRODUCTION:** 2,500 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:** Complex and Compelling

**AROMAS / FLAVORS:** Black cherry, black currant, earth, spice, and leather

**MOUTHFEEL:** Lush, balanced, tobacco-tinged finish

### THE SELLING POINTS

**AWARDS:** 93pts Wine Spectator, 92pts James Suckling, 90pts Vinous

**SUSTAINABILITY:** Green Practicing, Natural Fermentation