

Tolaini

Mello 700 Chianti Classico IGT

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: 80% of the grapes are then destemmed and those berries are sorted in the optical sorter and then put into conical French oak casks. Approximately 20% of the remaining grapes are left as whole bunches and vinified in terracotta Amphorae. Gentle punch downs are done in the oak vats for the first 10 days of maceration. Fermentation occurs with natural yeasts and the must is kept in contact with the skins for 45 days in the oak vats and up to 90 days in the amphorae.

ALCOHOL BY VOLUME: 13.5%

AGING: 18 months in Austrian oak, 8 months in bottle

ANNUAL PRODUCTION: 275 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

AROMAS / FLAVORS: Hints of raspberry, red cherry and violet.

MOUTHFEEL: Medium bodied with smooth tannins and a long finish

THE SELLING POINTS

A pure expression of sangiovese from this remote hilltop

AWARDS: 95pts James Suckling, 94pts Robert Parker, 92pts Wine Spectator

SUSTAINABILITY: Green Practicing, Natural Fermentation

