Grapes
Sangiovese 100%, single vineyard Yield: 60 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with gravel size stones

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Production 13,000 bottles (2011); 13,000 (2013)

Winemaking

Grapes are manually harvested and sorted twice, first when they arrive at the winery as bunches and then again after de-stemming by an optical sorter. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A brief maceration occurs after fermentation.

Malolactic fermentation In large French oak fermenting tanks and in tonneaux.

Maturation The wine rests for 16 months in wood of which 6 are on the fine lees, and a further 12 months in bottle.

Tasting notes
This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.

AG Vinous	2011	91 points
Wine Advocate	2013	91+ points
	2011	91 points
James Suckling	2013	93 points
	2011	92 points
Wine Enthusiast	2011	91 points
Wine Spectator	2013	93 points
	2011	92 points
Falstaff	2011	92 points

TOLAINI

Chianti Classico
Gran Selezione DOCG
2013

www.tolaini.it