

Tolaini

Mello Sangiovese Toscana IGT



Planted in 2001 at roughly 700 meters above the sea, Mello is the highest altitude vineyard in the Chianti Classico DOCG. Mello was planted by renowned agronomist Ruggero Mazzilli and is a certified organic vineyard. This terroir boasts warm sunny days, cool nights and a constant breeze, ideal for Sangiovese. The soil is Macigno, a well-draining non calcareous sandstone soil, poor in organic matter, which imparts finesse and elegance to this Cru's Sangiovese.

Winemaking: The best grapes are hand selected in the vineyard and are brought to the winery in small crates. 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.

Aging: The wine then ages in 25 hl Austrian oak casks for 18 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 8 months before release.

Grape varieties : 100% Sangiovese, single vineyard

Altitude : 700m ASL

Vineyard age : Planted in 2001

Soil : Macigno, a well-draining sandstone soil that imparts finesse and elegance

Tasting notes :

Ruby red with purple nuances. The nose displays hints of raspberry, red cherry and violet. Tannins are smooth, the structure is medium bodied with a long persistent finish. The acidity gives a bright freshness to this wine, typical of high altitude wines. Mello is a pure expression of sangiovese from this remote hilltop terroir, pristine and untouched for over 20 years.

Press Notes

Wine Spectator

2020

92 points

James Suckling

2020

95 points



Organic

