

Tolaini

Vallenuova Chianti Classico Riserva DOCG



2023 marks the first vintage of Vallenuova Riserva, a new wine born from

the evolution of Tolaini's former Vallenuova Chianti Classico. The vineyards surrounding the winery, now more mature and well-established, produce grapes of greater depth and complexity, making this step forward in quality possible.

Respect for the land is paramount at Tolaini, with a viticultural approach centered in rigorous organic certification (officially achieved in 2023), regenerative farming, and a preventative philosophy that strengthens the vineyard as a living system. High-density planting—6,000 to more than 7,350 vines per hectare—along with specialized cover crops and biodiversity preservation, encourages deep rooting, greater resilience, and lower yields of more concentrated fruit.?

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 big oak fermenters.

Aging: The wine matures for 16 months in a mix of Tuscan, Slavonian, and Austrian oak casks, 2 months in concrete tanks, and 6 more months in bottle.

Grape varieties : 100% Sangiovese?

Soil : Alberese limestone. The soils come from hard, marly limestone, a compact sedimentary rock rich in calcium carbonate that is typical of some of Tuscany's most prestigious vineyard sites. As this limestone weathers, it breaks into a stony, mineral-rich, low-organic-matter soil that offers excellent drainage, limits vine vigor, and encourages deep rooting for lower yields and greater concentration.

Tasting notes :

Complex and compelling, offering a mix of pure black cherry and black currant fruit, with earth, spice, and leather flavors. Lush and balanced, presenting a long, tobacco-tinged finish.

Press Notes

James Suckling

2023

92 points



Organic

